

3-ingredient Napoleon pastry



Ingredients

1/2 pack of frozen puff pastry
1/2 cups of store-bought whipped cream
confectionary sugar to dust

To Make

Lightly flour a surface and place the thawed puff pastry squares on your surface. Cut each in half to make 2 long rectangles. cover the baking tray with baking sheet and place the cut puff pastry on the tray. Bake for 15-20 minutes in a 180 degree celsius oven or until the rectangles are puffed and baked through. Take them out and let them cool. Once cooled off, trim the top layer of each rectangle and set them aside. Pipe the whipped cream onto each rectangle and place back the top. Cover with confectionary sugar. You can also break some of the puff pastry and scatter them on top of the cream and then dust with confectionary sugar.

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