**Puffy Pastry**

**Ingredients**

**½ (17.3 – ounce) package Pepperidge farm Puffy pastry Sheets**

**1 pkg vanilla instant pudding mix**

**1 cup milk**

**2 cups whipped topping**

**1 ½ cups sliced strawberries**

**¼ cup semi- sweet chocolate, melted**

**½ cup powder sugar**

**Directions**

**Heat the oven to 400F. Line baking sheet with parchment**

**paper. To prepare pudding mixture, add milk, vanilla instant**

**pudding in a large bowl and mix it well. Fold whipped topping**

**in the milk. Cover and refrigerate for 10 minutes. Unfold the**

**pastry sheet onto the floured surface. Cut the pastry sheet**

**into 3 strips along the fold marks. Cut strips into rectangle**

**shape. Place the pastry strips onto the prepared baking**

**sheet. bake for 15 minutes or until the pastries are golden**

**brown. Remove the pastries from the oven and let cool on wire**

**rack for 10 minutes. Take two of the puff pastry slices. Spread**

**pudding mixture on the each puff pastry. Top each with 3-4**

**strawberry slices. repeat this same process until you make 3**

**puff pastry layers. After layering, sprinkle powder sugar on top**

**of the puff pastry. Then drizzle melted chocolate on top of the**

**puff pastry and serve.**