

Easy Raspberry Puff Pastry Napoleons with Whipped Cream

Looking for a show-stopping dessert that's surprisingly simple to make? These



OVEN
400°F

TIME
15 min

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INGREDIENTS

Puff Pastry:

- 1 sheet puff pastry, thawed
- 1 tablespoon sugar

Raspberry Filling:

- 1 cup fresh raspberries
- 2 tablespoons sugar
- 1 teaspoon lemon juice

Vanilla Cream:

- 1 cup heavy cream
- ... cup powdered sugar
- 1 teaspoon vanilla extract

White Chocolate Drizzle:

- $\frac{1}{2}$ cup white chocolate, melted

DIRECTIONS

1. Bake the Puff Pastry: Preheat your oven to 400°F (200°C).
2. Roll out the puff pastry slightly and cut into equal rectangles (about 6-8 pieces depending on size).
3. Place on a parchment-lined baking sheet and sprinkle lightly with sugar.
4. Bake for 12-15 minutes or until golden brown and puffed.
5. Let cool completely, then slice each rectangle in half horizontally to create layers.
6. Make the Raspberry Filling: In a small saucepan, combine raspberries, sugar, and lemon juice.
7. Simmer over medium heat for 5-7 minutes, stirring often, until thickened.
8. Remove from heat and allow to cool.
9. Whip the Vanilla Cream: In a chilled bowl, beat heavy cream, powdered sugar, and vanilla extract until stiff peaks form.
10. Keep refrigerated until ready to assemble.
11. Assemble the Napoleons: Place a bottom half of the pastry on a serving plate.
12. Spoon a layer of vanilla cream, followed by a spoonful of raspberry filling.
13. Top with the upper pastry half.
14. Drizzle melted white chocolate over the top.
15. Serve: Serve immediately or refrigerate for up to 2 hours before serving.

SWAPS & NOTES

Frozen raspberries work well if fresh aren't in season-just simmer slightly longer to reduce excess liquid.

Use store-bought whipped topping for convenience, but homemade whipped cream has better flavor.

Pastry cream or mascarpone can replace the whipped cream for a denser texture.

Add a few mint leaves or extra raspberries on top for garnish.

TIPS FOR SUCCESS

Cool all components completely before assembling to avoid soggy layers.

Use a piping bag for neater cream layers.

For crispier pastry, place an extra baking sheet on top during baking to weigh them down slightly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-raspberry-puff-pastry-napoleons-with-whipped-cream/>