

Mini Cherry Pastries



PREPARATION TIME

10 minutes



COOKING TIME

25 minutes



PERFECT PARTNER

hazelnut coffee



Instead of buying pre-formed pastry shells, the budget-conscious baker can save about 30 percent by using puff pastry sheets. Cut the sheets into squares and mold into muffin tin cups to make shells.

SHOPPING LIST

- puff pastry shells
- vanilla instant pudding mix
- cherry pie filling
- whipped topping

Mini Cherry Pastries

INGREDIENTS

- 12 frozen puff pastry shells
- 1 (4-ounce) package French vanilla instant pudding mix
- 1 (14-ounce) can cherry pie filling
- 1/2 cup whipped topping

MAKES 12 PASTRIES

COOKIN'
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• You can prepare this dessert in an instant by using prepared pudding found in the dairy section of the supermarket. Also look for prebaked pastry shells in the bakery section.

Make Ahead

You can bake and cool the pastry shells up to 4 hours ahead. Set aside until ready to fill.

♦ VARIATION

For berry lovers, use blueberry pie filling in place of the cherry pie filling.

- 1** Bake pastry shells according to package directions. Remove to wire rack to cool completely.



- 2** Meanwhile, prepare instant pudding according to package directions.



- 3** Spoon pudding into cooled pastry shells.



- 4** Carefully spoon cherry pie filling over pudding. Top each pastry with a heaping teaspoon of whipped topping.

