Berried Treasure Puffs

Description

Orange scented mixed berries are topped with whipped cream and served in a puff pastry shell to make this easy yet elegant dessert.

Ingredients

- 1 Orange
- 3 cup Fresh Raspberries
- 1 cup fresh blueberries
- 1 cup water
- 5 tbsps sugar
- 1 cup heavy cream
- 1 pkg 10 oz. Pepperidge Farm Puff Pastry Shells

Instructions

Bake Pastry shells according to directions.

Grate 1/2 teaspoon zest from the orange.

1. Heat 1 package raspberries, the blueberries, water, 4 tablespoons sugar and half the orange zest in a 2-quart saucepan over medium-high heat to a boil.



Summary Yield: 6 Prep Time: 1 hour Category: Desserts Cuisine: American

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- 2. Reduce the heat to medium-low. Cook for 10 minutes, stirring occasionally. Remove the saucepan from the heat and let cool for 25 minutes.
- 3. Stir in the remaining raspberries.
- 4. Beat the heavy cream and the remaining sugar in a medium bowl with an electric mixer on medium speed until stiff peaks form.
- 5. Spoon the raspberry mixture into the pastry shells. Top with the whipped cream. Sprinkle with the remaining orange zest. Top with the pastry "tops".

Notes

Recipe Note:

Add some extra sparkle to the pastry shells with sugar. Beat 1 egg and 1 tablespoon water in a small bowl with a fork. Brush the tops of the unbaked pastry shells with the egg mixture and sprinkle with granulated sugar.

Bake according to the package directions.

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To ensure that the shells "puff" properly, make sure to brush only the tops of the unbaked shells with the egg mixture.