

RECIPE

# Napolean



## Ingredients

- ½ cup (125 ml) margarine
- 1 cup (200 ml) flour
- ¼ cup (60 ml) sour cream
- Vanilla pudding mix
- 1 Tbsp (15 ml) sugar
- 1 tsp (5 ml) water
- ½ cup (125 ml) icing sugar
- 1 ½ tsp (8 ml) milk

## Preparation

1. Cut margarine into flour. Add sour cream and stir until blended.
2. Chill in freezer for 10 minutes.
3. Roll pastry out into 10 X 12" rectangle. Cut into 2 X 4" pieces.
4. Brush with a mixture of 1 tbsp sugar and 1 tsp water.
5. Bake on ungreased baking sheet in 400°F oven for 15 minutes. Cool.
6. Prepare vanilla pudding.
7. Spread half pudding on top of a piece of pastry. Top with pastry layer. Repeat.
8. Mix icing sugar with milk. Spread over tops of pastry.