

EASY PEASY PUFF PASTRY NEAPOLITANS

From the kitchen of:

[CraftyCreativeKathy](http://craftycreativekathy.wordpress.com/2014/07/19/easy-peasy-puff-pastry-neapolitans/)

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Ingredients:

- Pepperidge Farm Frozen Puff Pastry Sheets
- 3.4 oz Jell-O French Vanilla Instant Pudding
- 8 oz Frozen Whipped Topping, Thawed
- 1 Cup Milk
- Powdered Sugar
- Chocolate Syrup

Directions:

1. Cut each sheet of puff pastry into squares approximately 2" in size. Bake according to package directions.
2. While pastry is baking, whisk instant pudding and milk together for 2 minutes by hand in a medium-sized bowl.
3. Fold in the whipped topping.
4. Place pudding mix in the fridge for 15-30 minutes.
5. Once pastry puffs are cooled, split pastry squares in half.
6. Fill with pudding mix.
7. Put puff pastry top back on top of pudding mix.
8. Sprinkle with powdered sugar.
9. Drizzle chocolate syrup over the top (optional).
10. Serve immediately.