

# STRAWBERRY SHORTCAKE PUFFS

From Chelsey Hernandez

## Ingredients:

1 packet (11.6 oz.) GOYA® Tapas Hojaldradas – Puff Pastry Dough for Turnovers, thawed  
1lb.strawberries, sliced  
⅓ cup granulated sugar  
1 tbsp. GOYA® Lemon Juice  
1 cup 35% heavy cream  
¼ cup icing sugar (approx.), sifted  
1 tsp. vanilla extract

## Instructions:

1: Preheat oven to 425°F. Using 2-inch round cutter, cut out 2 circles from each puff pastry dough round. Arrange on parchment paper-lined baking sheet; bake for 7 to 9 minutes or until golden brown. Let cool completely on rack.

2: Meanwhile, toss together strawberries, sugar and lemon juice; let stand for 15 minutes.

Just before serving, whip cream until stiff peaks form. Beat in icing sugar and vanilla.

3: Top half of the pastry rounds with strawberries and whipped cream; cap with remaining pastry rounds. Dust with icing sugar.

**Note:** Substitute a splash of brandy or orange liqueur for lemon juice if desired.