

Berry-Custard Star Puffs



- 1 sheet frozen puff pastry, thawed
- 1 package (3-3/8 oz) instant vanilla pudding mix
- 1 cup milk
- 8 oz. sour cream
- 1 cup fresh blueberries
- 1 pint raspberries
- 1 Tbsp sugar

Preheat oven to 400°F. Carefully unfold puff pastry. With a rolling pin, roll pastry out 1/2" wider than its original dimension. Using a 3" star cookie cutter, cut out 12 stars. Place stars 1" apart on an ungreased baking sheet. Bake until puffed and golden. Cool. Using a sharp knife, split stars horizontally as you would biscuits. Using an electric mixer, beat pudding mix and milk for about 2 minutes. Fold in sour cream. Cover and refrigerate about 15 minutes until thickened. In a separate bowl combine berries and sugar and refrigerate until ready to serve.

To serve, spoon pudding onto star bottom and berry mixture. Top with star tops and sprinkle with powdered sugar.