

PRESTO PEACH NAPOLEONS

Ingredients

- 1 sheet frozen puff pastry, thawed
(or homemade, see next recipe)
- 1 egg white
- 1 Tbsp water
- 1 ½ tsp sugar
- 1 can (21 ounces) peach or cherry pie filling
- ¼ tsp almond extract
- 2 cups whipped topping

Directions

1. On a lightly floured surface, unfold pastry and roll to 3/8-inch thickness. Cut along fold lines into three pieces. Cut each piece in half widthwise; place on an ungreased baking sheet.
2. Beat egg white and water; brush over pastry. Sprinkle with sugar. Bake at 400 degrees for 9-11 minutes or until golden brown. Cool on a wire rack.
3. Split each pastry in half horizontally. Combine pie filling and extract; spoon over bottom halves of pastries. Top with whipped topping and pastry tops.