

# Easy Strawberries & Cream Pastries

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Servings 12

## INGREDIENTS

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- BUBBL'R pitaya berry nect'r for serving
- 1 sheet frozen puff pastry thawed
- 1 egg beaten
- ¾ cup heavy whipping cream
- ¼ cup granulated cane sugar
- 1 tsp. vanilla bean paste
- ½ cup strawberry preserves
- fresh strawberries sliced, for garnishing

## INSTRUCTIONS

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1. Preheat oven to 400F. Line a large baking tray with parchment paper.
2. Gently roll out the thawed puff pastry sheet on a floured surface to remove any kinks from the packaging.
3. Slice into 10-12 squares, or 8 rectangles.
4. Score the edges of each puff pastry to help you press in the centers after baking.
5. Brush each with the beaten egg, then bake 18-20 minutes, rotating the pan halfway through baking, until a deep golden brown and puffed up.
6. If needed, use a small, serrated knife to slice along the scored edges then gently press in the centers with your fingers.
7. Spoon a dollop of strawberry jam into the center of each.
8. In the bowl of a stand mixer, combine the heavy whipping cream, sugar, and vanilla paste. Beat on medium high speed for 5-6 minutes, until fluffy. Transfer to a piping bag.
9. Pipe the whipped cream onto the cooled pastries, then garnish with the sliced fresh strawberries to enjoy!