



# Chocolate Pudding And Ripe & Ready Fruit Napoleon'

Yield: 'font\_container='tag:h3|text\_align:center' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

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Ingredients:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20regular%3A700%3Anormal']

- 4 cups [Reser's® Chocolate Pudding](#) (71117.03032)
- 1 cup [Reser's® Ripe & Ready Tropical Fusion](#) (79453.10004)
- 3, 3 x 9-inch puff pastry sheets
- 2 eggs for egg wash
- Powdered sugar for garnish

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1. Preheat oven to 350°F.
2. Place the puff pastry on a half sheet pan and coat with the egg wash.



3. Place parchment paper over the puff pastry and place another half pan on it.
4. Bake for 15 minutes or until brown. The top half pan will keep the puff pastry from rising. Let cool.
5. Separate layers and layer the Reser's Chocolate Pudding and Ripe & Ready Mango on the bottom puff pastry. Repeat this for the second layer. Place the 3rd layer of puff pastry on top and sprinkle with powdered sugar. Refrigerate before serving.