



Berries 'N Stars

This beautiful, fruit-filled pastry makes a spectacular star-spangled finale.

- 1 pkg (17.25 oz) frozen puff pastry sheets (2 sheets), thawed
- 2 lemons
- 1 can (14 oz) sweetened condensed milk (not evaporated milk)
- 1 container (8 oz) frozen whipped topping, thawed
- 1 qt. strawberries
- ½ pint blueberries (about 1 cup)
- Powdered sugar

1. Preheat oven to 400°F. Unfold one pastry sheet onto lightly floured **Rectangle Stone**. Roll into 13 x 10-in. rectangle using lightly floured **Baker's Roller**®. Move pastry into one corner of the stone, leaving open space along two sides. Unfold second sheet of pastry onto smooth side of **Large Grooved Cutting Board**; roll to a 13 x 10-in. rectangle. Cut four 1-inch-thick strips lengthwise from second sheet using **Pizza Cutter**; reserve remaining dough for decoration. Brush outer edges of pastry on baking stone with water using **Chef's Silicone Basting Brush**. Arrange and press strips around edge of pastry, forming an even border. Trim off any excess dough. Prick entire bottom of pastry with pastry tool.
2. Cut 16 stars from remaining dough sheet using **Creative Cutters** (discard remaining dough). Arrange stars in open space along edges of baking stone. Bake 15-18 minutes or until golden brown. (Center of crust may puff up slightly, but will flatten out as it cools.) Cool completely. Remove pastry stars from baking stone; set aside.
3. Meanwhile, zest lemons with **Microplane**® **Adjustable Grater** to measure 1 tbsp zest. Juice lemons to measure ¼ cup juice. In **Classic Batter Bowl**, whisk together condensed milk, lemon zest and juice. Gently fold in whipped topping. Attach desired tip to **Easy Accent**® **Decorator**; completely fill with filling mixture (1⅓ cups) and set aside for garnish.
4. Fill cooled pastry shell within border with remaining filling. Hull strawberries using **Core & More**; slice using **Egg Slicer Plus**®. Arrange strawberries and blueberries over filling. Garnish with rosettes of reserved filling and pastry stars. Refrigerate until ready to serve. Lightly sprinkle pastry with powdered sugar using **Flour/Sugar Shaker**.

Yield: 16 servings

Nutrients per serving: Calories 260, Total Fat 13 g, Saturated Fat 6 g, Cholesterol 10 mg, Carbohydrate 31 g, Protein 4 g, Sodium 180 mg, Fiber 1 g

Cook's Tip: Thaw puff pastry sheets at room temperature about 1 hour before using or microwave on 20% power for 3-4 minutes until thawed but still cold. Puff pastry that is too warm is difficult to work with.