

## NAPOLEONS

- 2 rolled pie crusts
- 2 c prepared pastry crème, or instant vanilla pudding
- 2 c diced fresh peaches
- 1/2 c **Emily G's Blackberry Vanilla Jam**
- 1 T powdered sugar
- 1/2 c fresh blackberries, for garnish



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JAM OF LOVE

Preheat the oven to 350°F. In a small bowl combine the peaches and jam. Bring pie crusts to room temperature and then unroll. Cut 6 pieces from each crust using a round biscuit cutter. Place the pieces on a baking sheet sprayed with non-stick spray or covered with parchment. Cook about 6-8 minutes until lightly browned, careful not to burn.

Once cooled, take a small plate and place one pie crust on it; layer with 1/8 of the pastry crème and then 1/8 of the fruit mixture. Place second pie crust on top and layer in same manner. Once you add the third pie crust, dust it with powdered sugar and garnish with blackberries.

Build the remaining three Napoleons in the same manner. Serve immediately.