

## Strawberry Toffee Napoleons

- 1 package frozen puff pastry, thawed
- 3/4 cup sugar
- 1/3 cup flour
- 1/4 teaspoon salt
- 2 cups milk
- 3 slightly beaten egg yolk
- 2 tablespoons butter
- 1 teaspoon vanilla extract
- 1 pint strawberries, washed, hulled and sliced
- 1 recipe toffee sauce (see below)

Cut pastry dough into 3" x 5" rectangles and bake according to package directions. Let cool and split open. In saucepan, combine sugar, flour and salt; gradually stir in milk. Cook and stir over medium heat until mixture boils and thickens. Cook 2 minutes longer. Remove from heat. Stir small amount of hot mixture into egg yolks; return to hot mixture and cook 2 minutes, stirring constantly. Remove from heat. Add butter and vanilla; cover surface with waxed paper and cool to room temperature. Place bottom half of a pastry on the plate. Fill with cream. Place top on. Spoon strawberries on top and then drizzle with toffee sauce.

### Toffee Sauce:

- 5 small chocolate-covered toffee candy bars
- 3/4 cup sugar
- 1/2 cup heavy cream
- 1/4 cup light corn syrup
- 2 tablespoons butter

Position knife blade in food processor bowl; add candy bars. Process until finely crushed. Set aside. Combine sugar, whipping cream, corn syrup and butter in heavy saucepan. Cook over medium heat, stirring constantly, until sugar dissolves. Bring mixture to a boil, and cook 2 minutes. Remove from heat; add crushed candy, stirring until smooth.