

# **Fruit and Lime Napoleons**

## **Led by Karin Drosdick**

### **Ingredients**

- ☐ 1 package (8oz) refrigerated crescent rolls
- ☐ 3 kiwi peeled and sliced (you can use strawberries, peaches, etc.)
- ☐ 1 can (11 oz.) mandarin oranges drained and patted dry
- ☐ 2 large limes
- ☐ 1 container (8oz.) whipped topping, thawed
- ☐ ½ C Powdered Sugar
- ☐ ¼ C sliced almonds, finely chopped
- ☐ Powdered Sugar

### **Directions**

#### **Step 1.**

Preheat the oven to 375 degrees

#### **Step 2.**

Lightly flour the bottom of sheet pan, or use parchment paper. Unroll crescent roll dough evenly and cover the bottom of sheet pan (pinching the dough seams as you go). Prick bottom of the dough.

#### **Step 3.**

Bake 12-15 minutes or until golden brown (let cool 10 minutes). Transfer pastry to smooth cutting surface and cut into 24 even pieces. Place a kiwi slice and 1 orange segment on each.

#### **Step 4.**

Zest one lime for 1 tsp of zest and 2 Tbs of lime juice

#### **Step 5.**

In a bowl combine whipped topping, powdered sugar lime zest and juice mix until smooth and slightly thickened. Place a dollop of mixture on each piece.

#### **Step 6.**

Finely chop almonds sprinkle on top of mixture. Place one on top of the other. Sprinkle each lightly with powdered sugar.