



Strawberry Shortcake Cream Puffs



1/12 of recipe (1 cream puff): 95 calories, 3.5g total fat (1.5g sat. fat), 145mg sodium, 15g carbs, 0.5g fiber, 6g sugars, 1g protein

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Prep: 15 minutes **Cook:** 15 minutes

Cool: 15 minutes



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Ingredients

1 package refrigerated Pillsbury Crescent Recipe Creations Seamless Dough Sheet
1 1/2 cups light whipped topping (thawed from frozen)
1 cup chopped strawberries, or more for topping
1/4 cup [reduced/low-sugar strawberry preserves](#)

Directions

Preheat oven to 350°F. Spray a [12-cup muffin pan](#) with nonstick spray.

Stretch dough into a large rectangle, about 13" x 9" and 1/4 inch thick. Evenly cut dough into 12 squares. Place each square in a muffin cup, and press it into the bottom and up along the sides.

Bake until golden brown and cooked through, 10–12 minutes.

Let cool completely, about 15 minutes.

In a large bowl, fold strawberries into whipped topping.

Evenly distribute preserves among the dough cups, followed by the whipped topping mixture.

MAKES 12 SERVINGS

HG Alternative: If you can't find Recipe Creations dough, go for refrigerated crescent roll dough. Then firmly pinch/seal up the perforations for a seamless sheet.

HG Tip: If you're not eating/serving these immediately, store the baked dough cups at room temperature in a sealed bag or container, and store the filling in a sealed container in the fridge.

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