



## Petite Palmier Napoleon

*¾ cup heavy cream*  
*3 Tbsp. sugar*  
*3 ½ oz. (about 1 ½ cup) mascarpone cheese*  
*1 Tbsp. vanilla extract*  
*3 Sugar Bowl Bakery\* Petite Palmiers*  
*2 oz. bittersweet chocolate*  
*Sliced strawberries*  
*Mixed berries (optional)*

1. In a medium bowl, whip cream and sugar until medium peaks form. Add mascarpone and vanilla and whip until firm.
  2. Toast Petite Palmiers for 1 minute, or until crispy.
  3. Melt chocolate in a bowl set over a pan of simmering water.
  4. Drizzle the melted chocolate on a white plate. Lay 1 palmier on the chocolate; spread with half of mascarpone cream. Add a layer of sliced strawberries. Repeat for a second layer and top with palmier. Drizzle with melted chocolate. Garnish with strawberries and mixed berries (if desired).
- Makes 2 servings.

*\* Brands may vary by region; substitute a similar product.*