

Strawberry Napoleon

POINTS per serving 3

Yield/Serves: 12

INGREDIENTS

- 8 sheet(s) phyllo dough, refrigerated preferred over frozen
- 1 spray(s) cooking spray
- 8 tsp sugar
- ¼ cup(s) sugar
- 3 oz Neufchatel cheese, softened
- ½ cup(s) reduced-fat sour cream
- 2½ tsp orange zest, freshly grated
- ¾ cup(s) lite whipped topping
- 4 cup(s) strawberries, thinly sliced, about 1/4-inch thick

INSTRUCTIONS

- 1) Preheat oven to 350°F. Place one sheet of phyllo dough on a cookie sheet, coat with cooking spray and sprinkle with 1 teaspoon of sugar; repeat with remaining layers of phyllo, cooking spray and sugar. Cut the stacked dough lengthwise into 3 strips and prick all over with a fork. Bake for 30 minutes, or until golden; remove to a wire rack to cool completely.
- 2) In a mixer, beat the cheese until fluffy. Add remaining ¼ cup of sugar, sour cream and zest, and continue to beat until light and airy; fold in the whipped topping.
- 3) Carefully place one phyllo strip on a serving dish and spread with half the cheese mixture; top with half the strawberries. Repeat with the second phyllo strip and remaining cheese and berries. Top with the third phyllo strip, slice into 12 pieces and serve.