

Lemon-Blush Napoleons

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Servings: 8

24 wonton wrappers (3 1/4 x 3-inch) , about half 12-ounce package

2 tablespoons margarine or butter, melted

4 teaspoons coarse sanding sugar

1 3/4 cups nonfat Greek yogurt

1/2 cup lemon curd

6 cups (1 1/2 pounds) raspberries

confectioners' sugar (for dusting)

Preheat oven to 375 degrees.

Grease two cookie sheets.

Place twelve wonton wrappers in one layer on a sheet of waxed paper.

With a pastry brush, lightly brush the wrappers with some melted margarine and sprinkle with one teaspoon of sanding sugar. Turn the wontons over and lightly brush with margarine and sprinkle with one teaspoon of sanding sugar. Place the wontons on one cookie sheet.

Repeat with the remaining wontons.

Bake the wontons for 12 to 14 minutes or until golden on both sides, rotating the cookie sheets halfway through baking.

With a spatula, transfer to wire racks to cool. If not using the baked wontons right away, store in a tightly sealed container at room temperature up to three days.

In a medium bowl, stir the yogurt and lemon curd until blended.

To serve, arrange eight baked wontons on eight dessert plates (or place all eight on a large platter).

Spread three tablespoons of the yogurt mixture on each.

Arrange 9 raspberries per wonton on the yogurt mixture.

Repeat the layering with wontons, yogurt mixture and raspberries.

Place the remaining eight wontons on top.

Dust with confectioners' sugar to serve.

Per Serving (excluding unknown items): 26 Calories; 3g Fat (96.9% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 29mg Sodium. Exchanges: 0 Fruit; 1/2 Fat.