Lime-filled Pastry with Mixed Berries

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Ingredients

1 sheet frozen puff pastry (one-half 17 ¼-ounce package)
1 egg white, slightly beaten
1 14-ounce can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1/3 cup lime juice
1/3 cup sour cream
3 cups fresh raspberries, blueberries, blackberries and/or quartered strawberries

Directions

Let folded pastry thaw at room temperature for 20 minutes. Preheat oven to 375°F. On a lightly floured surface, unfold pastry; roll out into 15×10-inch rectangle. Cut a ¾-inch wide strip from each long side of rectangle; cut a ¾-inch wide strip from each short end of rectangle. Set aside the 4 strips.

Place pastry rectangle on ungreased baking sheet. Brush with egg white. Lay pastry strips on top of pastry rectangle, aligning outer edges of strips to fit. Brush strips with egg white and sprinkle with sugar. Prick bottom of rectangle several times with fork.

Bake 20 to 25 minutes or until light brown. Cool.

In medium bowl, combine EAGLE BRAND®, lime juice, and sour cream. Spoon into cooled pastry rectangle. Cover and chill for up to 4 hours. Top with berries before serving. Store leftovers covered in refrigerator.