

Cream Puffs



Prep	Total	Servings
30 MIN	1 HR 55 MIN	10



Ingredients

Puffs

- 1 cup water
- 1/2 cup butter or margarine
- 1 cup Gold Medal™ all-purpose flour
- 4 eggs

Eggnog Fluff Filling, if desired

- 1 package (4-serving size) vanilla instant pudding and pie filling mix
- 1 cup milk
- 1 teaspoon rum extract
- 1 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 2 cups whipping cream
- Powdered sugar

Peppermint Whipped Cream Filling, if desired

- 2 cups whipping cream
- 1/4 cup granulated or powdered sugar
- 1 teaspoon peppermint extract
- 5 or 6 drops red or green food color

Steps

- 1 Heat oven to 400°F. In 2 1/2-quart saucepan, heat water and butter to rolling boil. Stir in flour; reduce heat to low. Stir vigorously over low heat about 1 minute or until mixture forms a ball; remove from heat. Beat in eggs, all at once; continue beating until smooth.
- 2 On ungreased cookie sheet, drop dough by slightly less than 1/4 cupfuls about 3 inches apart. Bake 35 to 40 minutes or until puffed and golden. Cool away from draft, about 30 minutes.
- 3 Make one of the fillings (directions below). Cut off top third of each puff and pull out any strands of soft dough. Fill puffs with filling; replace tops. Cover; refrigerate until serving. Store covered in refrigerator. Eggnog Fluff Filling: In large bowl, beat pudding mix, milk, rum extract, nutmeg and ginger with electric mixer on low speed until well blended. Add whipping cream; beat on high speed 1 to 2 minutes or until soft peaks form. Fill puffs. Serve immediately, or cover and refrigerate up to 3 hours. Just before serving, sprinkle with powdered sugar or brush tops with light corn syrup and sprinkle with colored sugar or nonpareils. Peppermint Whipped Cream Filling: In large bowl, beat ingredients with electric mixer on high speed until stiff peaks form. Fill puffs. Serve immediately, or cover and refrigerate up to 4 hours.