



Cream Puffs Recipe

Prep Time: 30 minutes **Cook Time:** 30 minutes **Total Time:** 1 hour

Homemade Cream Puffs filled with sweet cream and raspberries. Learn how to make a bakery quality, buttery Choux pastry dough.

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Skill Level: Medium

Cost to Make: \$8-\$10

Keyword: cream puffs

Cuisine: French

Course: Dessert

Calories: 125 kcal

Servings: 28 cream puffs



Ingredients

Ingredients for Choux Pastry:

- 1/2 cup **water**
- 1/2 cup whole milk
- 8 Tbsp unsalted butter
- 1 tsp **granulated sugar**
- 1/4 tsp **salt**
- 1 cup **all-purpose flour** measured correctly
- 4 eggs (large), room temperature

Ingredients for Cream Filling and Garnish:

- 2 cups heavy whipping cream chilled
- 4 Tbsp **granulated sugar**
- 1 tsp **vanilla extract**
- 28 raspberries optional
- 1 Tbsp **powdered sugar** to garnish

Instructions

How to Make Cream Puffs:

1. Preheat oven to 425°F. Line a rimmed baking sheet with Silpat or parchment paper.
2. In a Medium saucepan, combine 1/2 cup water, 1/2 cup milk, 8 Tbsp butter, 1 tsp sugar and 1/4 tsp salt. Bring just to a boil over medium heat then remove from heat and stir in 1 cup flour all at once with a wooden spoon.
3. One flour is incorporated, place back over medium heat stirring constantly for 1 1/2 to 2 minutes to release extra moisture and partially cook flour. A thin film will form on the bottom of the pan and dough will come together into a smooth ball.
4. Transfer dough to a large mixing bowl and beat using an electric mixer on medium speed for 1 minute to cool mixture slightly. Add 4 eggs, 1 at a time, allowing to fully incorporate between additions. Beat another minute until dough is smooth and forms a thick ribbon when pulled up.
5. Transfer the dough to a piping bag fitted with a 1/2" round tip. Pipe 28 puffs, each 1 1/2" diameter and 1/2" tall rounds. Keep them 1" apart and avoid making peaks* but if you do get peaks, wet finger tips lightly with water and smooth them out.
6. Bake at 425°F for 10 minutes in the center of the oven. Without opening oven, reduce temp to 325°F and, bake 20-22 min longer or until golden brown on top. Transfer to wire rack to cool completely.

How to Make Whipped Cream:

1. In a large mixing bowl, combine 2 cups heavy cream, 4 Tbsp sugar and 1 tsp vanilla extract. Beat on medium-high speed until fluffy with stiff peaks (2 min). Transfer to a piping bag fitted with a large open star tip.
2. Once cream puffs are completely cooled, fill them with cream. There are 2 ways to fill them: (#1) pipe the cream into the puffs by pushing the pastry tip into the side and piping until cream pushes back, or (#2) Cut off tops of puffs and pipe cream inside using a pastry bag, push a raspberry down into the center if desired, then cover with the tops. Dust with powdered sugar and serve.

Recipe Notes

*To prevent a peak: stop piping and release pressure from the bag before lifting up then quickly swirl the tip around the side to end without a tip.

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