

CREAM PUFFINS RECIPE

Cream puffins are made of a filled puff pastry body, with a cookie head.

Cookie Heads

- 1 cup butter
- 2/3 cup sugar
- 1 egg
- 1 tsp vanilla
- 2 ½ cups flour
- ½ tsp salt
- 1/3 cup extra dark baking cocoa
- Yellow, Red, Blue food coloring



Cream butter and sugar. Beat in vanilla and egg. Gradually add flour/salt mixture and mix until smooth. Take half the dough and stir in cocoa powder. If desired add blue and red food coloring for greater depth of color. Divide other half of dough into two parts. Keep one part white; add red and yellow food coloring to the second part and mix until integrated.

Refrigerate dough until stiff, then -

Roll the white dough into cylinders the diameter of a penny, and about 10 inches long.

Roll orange dough into slightly smaller diameter cylinders, 10 inches long, and then squeeze into a triangular shape.

Roll chocolate dough between sheets of waxed paper. Half should be rolled to very thin rectangles 1/8 inch thick ~2 ½ inches X 10 inches long; half to a rectangle ½ inch thick which will be sliced in 5/8 inch strips.

Place dough back in the refrigerator to stiffen up.

To make the eye, cut ¼ of the cylinder out, along the length. Take a little of the chocolate dough and spread on the L-shaped surface, then replace the missing quarter. Stick the orange beak triangle to the side of the head opposite the eye stripe. Wrap the thin (1/8 inch) chocolate dough around the rest of the white cylinder, trimming if necessary for smooth fit. It's best to start at top side of beak. Last step is to attach a neck piece of the chocolate dough, make sure it is on the correct side as you look at the eye.

Place rolls in the freezer until hard. (You may freeze them for several months if well wrapped and air-tight.)

Preheat oven to 350 degrees, cut frozen cookie dough rolls into ¼ inch thick pieces. Bake for 6-8 minutes. Remove before top browns.



Pate a choux Bodies

- 1 cup flour
- 1 cup water
- ¾ stick butter
- dash salt
- dash nutmeg
- 1 tsp sugar
- 4 large eggs at room temperature



Preheat oven to 425 degrees.

Bring water, butter, salt, sugar and nutmeg to a boil. When butter is melted, add in flour all at once and stir quickly with a wooden spoon until dough is formed and becomes a cohesive lump. Turn heat down to medium and continue to stir in pan until a skin begins to form on the sides and bottom of pan. Remove from heat. Make a well in the flour mixture and begin to mix in eggs one at a time until absorbed. Put mix into a pastry bag with wide tip, and squeeze roundish ovals (approx. 1 ¾ X 2 ½ inches) onto a greased or parchment paper covered baking tray. Bake at 425 degrees for 20 minutes, or until brown and very light in weight. Remove from oven and cut a 1 inch slit at one end to receive filling and head. Return to warm oven (now off) for 10 minutes with door slightly ajar.

Creamy filling

- 1 large box instant vanilla pudding
- 2 ½ cups light cream, or milk

Mix up pudding and let set. Using a pastry bag with long tip, fill each puff with a good amount of filling.

Chocolate ganache for back

- 1 cup semi-sweet chocolate chips
- 1 cup heavy cream

Melt chocolate chips with cream over a double-boiler, or in a microwave, and stir until smooth.

Assembly

Hold filled cream puff gently by the bottom, and make note of where the head slot is. Dip top of body into the bowl of chocolate and lift out with a gently swirl, turning upright as you do for a neat coating. Insert a cookie head into the head slot, and set the completed cream puffin onto a small cupcake paper.

