

# Cream Puffs

Serves 12

## Dough Ingredients

- ½ cup unsalted butter (cut into 8 pieces)
- ½ cup water
- ½ cup 2% or whole milk
- ¼ teaspoon salt
- 2 teaspoon granulated sugar
- 1 cup all purpose flour
- 4 large eggs (beaten)
  
- Egg wash (1 egg beaten with 1 tablespoon milk or water)

## Whipped Cream Ingredients

- 1 cup cold heavy cream/heavy whipping cream
- 2 tablespoons confectioners/granulated sugar
- ½ teaspoon pure vanilla extract

## Steps for the whipped cream

Use the whisk attachment on a stand mixer. Whisk the heavy cream, sugar, and vanilla extract on medium high until medium peaks form (3-4 minutes). If you over whip the cream, add a bit more heavy cream, and fold it in with a spatula until it smooths out. You can fill it from the bottom or cut the dough in half and fill it that way.

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Use the whisk attachment on a stand mixer. Whisk the heavy cream, sugar, and vanilla extract on medium high until medium peaks form (3-4 minutes). If you over whip the cream, add a bit more heavy cream, and fold it in with a spatula until it smooths out. You can fill it from the bottom or cut the dough in half and fill it that way.



## Steps for the dough

1. Combine butter, water, milk, salt, and granulated sugar in a medium pot over medium heat.
2. Stir until butter is fully melted, then bring mixture to a simmer.
3. Once simmering, reduce heat to low and add all the flour. Stir flour until completely incorporated and a thick dough clumps into a ball.
4. Press the dough against the bottom and sides of the pan for 1 minute, which cooks the flour.
5. Remove from heat and transfer to stand mixer with paddle attachment. Allow to cool down.
6. With the mixer on low speed, add the eggs separately, mixing in between. Stop the mixer when the pastry has reached the desired consistency. You may leave a few teaspoons of egg for the egg wash.
7. Preheat oven to 400° F. Line two baking sheets with parchment paper, and lightly brush them with water. Transfer dough to a piping bag.
8. Pipe 2 inch mounds roughly 3 inches apart. Smooth the peaks and brush with egg wash. Bake for 20 minutes, then reduce heat to 350° F and bake for 10-15 minutes. Allow the puffs to cool before piping with whipped cream.