Cream Puffs

Ingredients

Dough Ingredients:

- 1 cup of milk
- 2 tablespoons of sugar
- 1 vanilla sugar
- 100 g butter
- 1 cup of flour
- 4 eggs

Cream Ingredients:

- 1 container (250 g) whipping cream
- 1 Instant Package Vanilla Pudding (80g)
- 1 cup (240 ml) milk/coconut milk
- For decoration: powdered sugar

Let's do it!

Preheat oven to 375 f degrees and

In a small saucepan, heat milk, sugar, vanilla sugar and butter, bring to a boil and mix to dissolve the sugar and butter.

lower the heat and add a cup of flour, stirring gradually, until it the dough detaches from the sides of the pot.

Transfer the dough to a mixer bowl and cool slightly. add eggs one by one and stir well.

Transfer the dough mixture to a piping bag, sprinkled onto a parchment paper on a baking tray.

Bake puffs for about 30 minutes, until puff and golden.

In a mixing bowl place the whipping cream, milk and instant vanilla pudding mix in high speed until firmly whipped cream.

Take them out from the oven and wait till it cools, cut across and filled with patisserie / whipped cream. Add icing sugar on top