

STRAWBERRY CREAM PUFFS

Gloria Hall

Ingredients:

- ¾ cup of whipping cream
- ¼ - 1/3 cups of sifted powdered sugar
- 3 cups of fresh strawberries, sliced
- Mint leaves

Directions:

- 1 Drop cream puff pastry into 8 equal mounds, 3 inches apart, on an ungreased baking sheet.
- 2 Bake at 400 degrees for 30 – 35 minutes or until golden brown and puffed.
- 3 Cool away from drafts.
- 4 Cut off the top of the cream puffs. Pull out and discard soft dough inside.
- 5 Beat the whipping cream until foamy.
- 6 Gradually add powdered sugar. Beating until soft peaks form.
- 7 Fold three-fourths of the sliced strawberries into the whipped cream, (2 ¼ cups).
- 8 Fill the cream puffs with the strawberry mixture.
- 9 Arrange the remaining sliced strawberries on top.
- 10 Replace the tops on the cream puffs.
- 11 Garnish with mint leaves.

Ingredients for Cream Puff Pastry:

- 2/3 cup of water
- 1/3 cup of butter or margarine
- 2/3 cup of all purpose flour
- 1/8 tsp of salt
- 3 eggs

Directions for Cream Puff Pastry:

- 1 Combine water and butter in a medium sauce pan.
- 2 Bring to a boil.
- 3 Add flour and salt, and at once, stirring vigorously over medium high heat until the mixture leaves the sides of the pan and forms a smooth ball.
- 4 Remove from heat and cool 4 to 5 minutes.
- 5 Add eggs, one at a time, beating thoroughly with a wooden spoon after each addition.
- 6 Beat until the dough is smooth.

Shape and bake the pastry immediately according to strawberry cream puff recipe directions.