

The Pampered Chef<sup>®</sup>

Profiterole Puffs



CUCINA  
*Italiana!*  
COOKING SHOW  
DESSERTS



## Puffs

- ¾ cup water
- ¼ cup butter or margarine
- ¼ teaspoon salt
- ¾ cup all-purpose flour
- 3 eggs, lightly beaten

## Filling and Topping

- 1 container (8 ounces) frozen whipped topping, thawed
- ½ cup powdered sugar
- ½ teaspoon **Pantry Double Strength Vanilla**
- ¼ cup prepared chocolate frosting, melted
- 2 tablespoons chopped pistachios

# Profiterole Puffs

1. Preheat oven to 375°F. For puffs, in (1.5-qt.) **Saucepan**, combine water, butter and salt; bring to a boil over high heat. Add flour all at once. Stir mixture vigorously about 1 minute or until mixture leaves sides of pan and forms into a ball. Remove from heat; place dough into **Classic Batter Bowl**. Add eggs and whisk until smooth and very thick.
2. Lightly spray **Deluxe Mini-Muffin Pan** with oil using **Kitchen Spritzer**. Using slightly mounded **Small Scoop**, scoop batter into cups. Bake 22-25 minutes or until deep golden brown. Remove from oven. Make a small cut into side of each puff to release excess steam. Remove puffs from pan to **Stackable Cooling Rack**; cool completely.
3. For filling, combine whipped topping, powdered sugar and vanilla. Mix gently until well blended. Attach bismark tip to **Easy Accent® Decorator**; fill with filling and pipe into center of each puff. For topping, drizzle melted frosting over puffs and sprinkle with chopped pistachios.

Yield: 24 puffs

Nutrients per serving (1 puff): Calories 90, Total Fat 5 g, Saturated Fat 3 g, Cholesterol 30 mg, Carbohydrate 9 g, Protein 1 g, Sodium 55 mg, Fiber 0 g

**Cook's Tip:** Profiteroles can be prepared well in advance. Place finished profiteroles on the **Chillzanne® Rectangle Server** and freeze until ready to serve. Thaw for 15 minutes before serving.



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