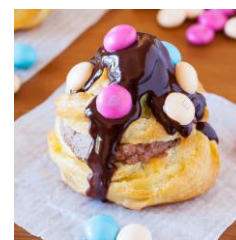


THE P•K•P WAY

Easter Cream Puffs with Whipped Chocolate Cream

Yields 10 cream puffs



Ingredients

Pate a Choux

- 1 stick salted butter*
- 1 ½ teaspoons granulated sugar
- 1 cup water plus 2 teaspoons, divided
- 1 cup all-purpose flour
- 3 large eggs, plus 1 for egg wash

Whipped Chocolate Cream

- ½ cup (4 ounces) dark or semi-sweet chocolate chips
- 1 cup heavy whipping cream

Ganache

- ½ cup (4 ounces) semi-sweet chocolate chips
- ½ cup heavy cream
- M&M's® Easter Sundae & Starburst® Original Jellybeans for decorating

Directions

Pate a Choux

1. Preheat oven to 425°F. Line a baking sheet with silpat or parchment paper.
2. In a small saucepan, add the butter, sugar, and water and heat to boiling. Remove from heat and immediately add the flour. Stir with a wooden spoon until a dough forms. Return to heat and continue stirring for 30 seconds.
3. Transfer the dough to the bowl of a stand mixer fitted with the paddle attachment. On medium speed, add the eggs one at a time until combined, scraping down the sides as necessary.
4. Transfer the dough to a pastry bag fitted with a large round or star tip. Pipe rounds about 2 inches in diameter onto the prepared baking sheet, spacing about 2 inches apart. If there are any thin spikes from the dough, use a fingertip dipped in water to gently flatten the spike. Whisk together the remaining egg and 2 teaspoons of water and brush over the dough rounds.
5. Bake for 15 minutes. Reduce the oven temperature to 375°F, rotate the pan, and continue baking for 15-20 minutes until golden brown. Allow to cool on the baking sheet for 10 minutes before transferring to a cooling rack to completely cool.

Whipped Chocolate Cream

1. Place the chocolate in a small bowl. Set aside. Heat the heavy whipping cream in a saucepan over medium heat until

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steamy and right before boiling. .

2. Pour hot cream over the chocolate and let sit for about 20 seconds. Stir until the chocolate is melted and smooth.
3. Chill covered for ½ hour in the refrigerator or until slightly thickened and firm**.
4. Pour into the bowl of an electric mixer fitted with the whisk attachment.
5. Whisk on 2nd to highest (I set my Kitchen Aid to 8) speed until soft peaks begin to form. Then, increase the speed to the highest setting (my Kitchen Aid was set to 10) until stiff peaks form.

Ganache

1. Place the chocolate in a small bowl. Set aside. Heat the heavy whipping cream in a saucepan over medium heat until steamy and right before boiling. .
2. Pour hot cream over the chocolate and let sit for about 20 seconds. Stir until the chocolate is melted and smooth.

Assembly

Using a serrated knife, split the cream puffs about ⅓ of the way down from the top. Spoon on the whipped chocolate cream and replace the top of the puff. Spoon on the ganache and sprinkle on the M&M's® Easter Sundae or Starburst® Original Jellybeans.

Notes

* If you don't have salted butter on hand, use the same amount in unsalted butter and add ½ teaspoon salt to the flour mixture

**If not thickened and firm, it will not whip up properly!