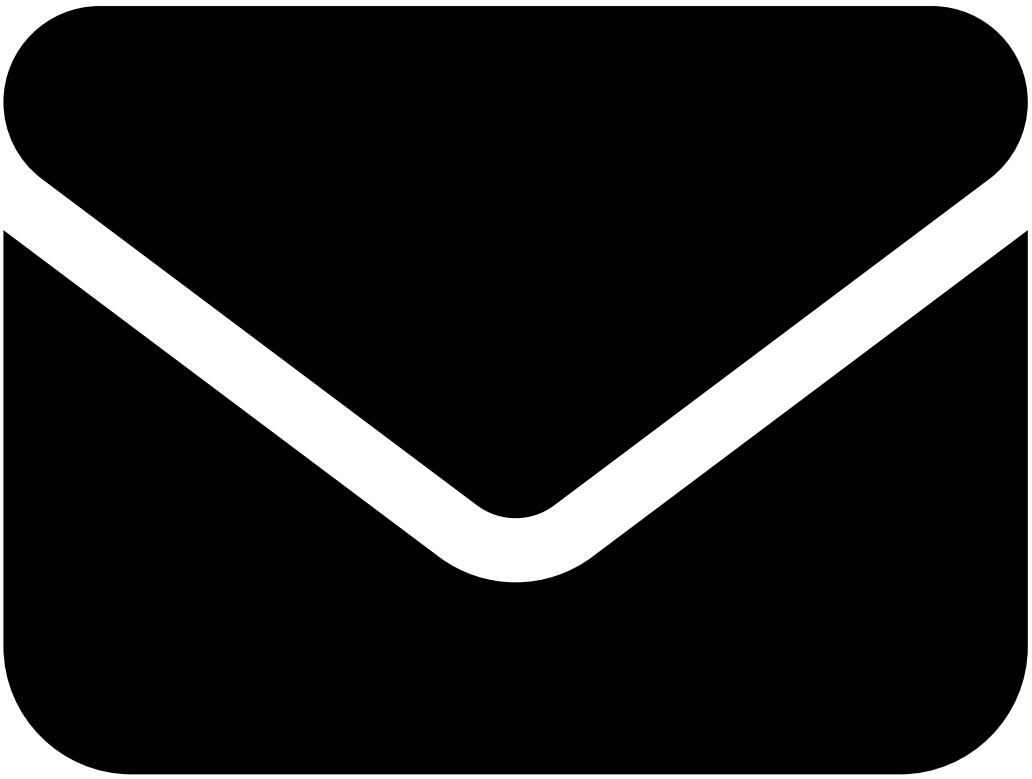
# Christmas Cream Puffs

# Christmas Cream Puffs

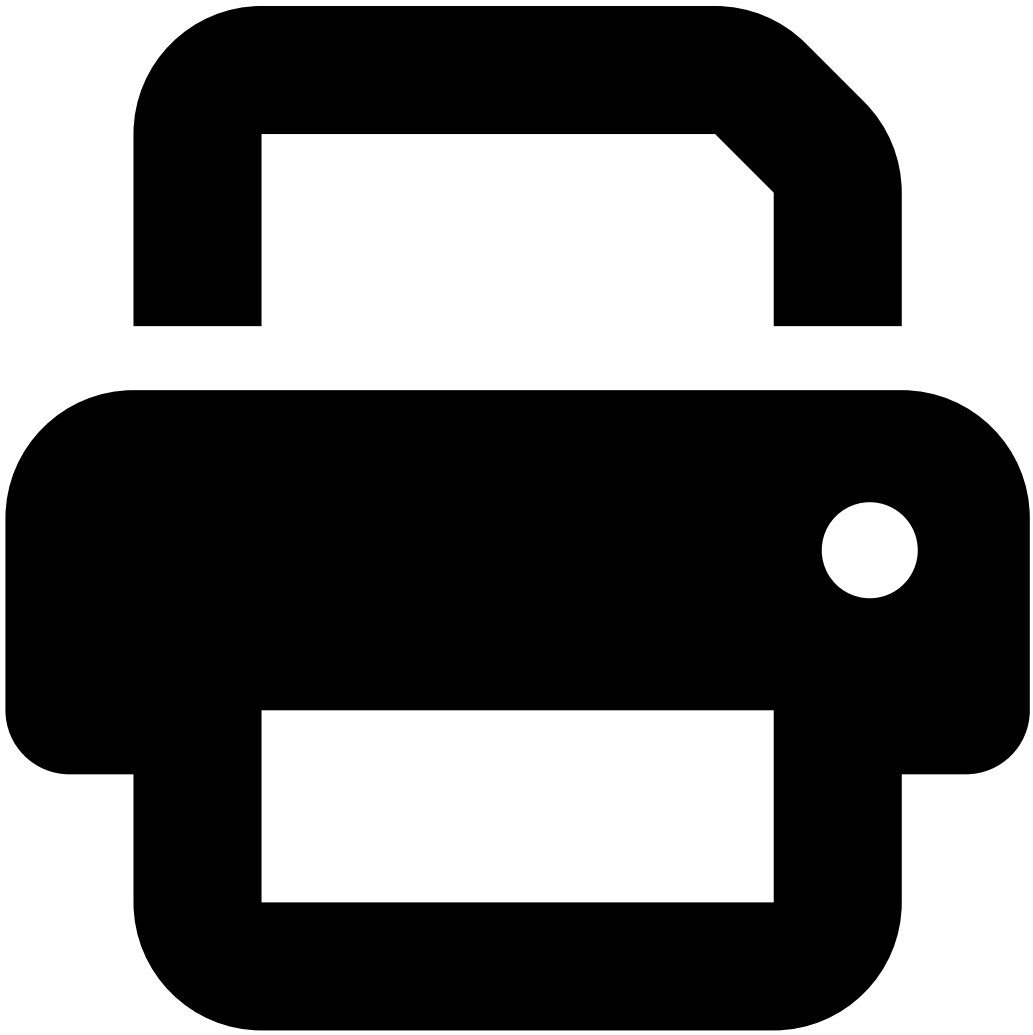
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This Christmas cream Puff recipe is so easy with such elegant results, sure to impress family and friends. Cream puffs are an iconic and well loved pastry that can be found in French and Italian bakeries, but they are surprisingly easy to make at home.

They require simple, inexpensive ingredients, about 1 hour of your time and basic kitchen tools, a medium pot, a wooden spoon, or a hand mixture  and a pastry bag if you want to pipe the filling into the Cream puff shells, that’s all you need to make a decant restaurant quality dessert.

## Three Tips When Making Christmas Cream Puffs

This Christmas Cream Puff recipe is easy. But to ensure success there are a few things to remember. First, to prevent the Cream puff shells from becoming soggy leave them in the

oven with the door slightly ajar and the oven off for 1 hour.

Second be sure to cool the puffs completely before filling, or even better fill them just before serving.

And third you can make the cream puff shells  ahead of the time and freeze them filling them when you plan on serving them.

If you make this Christmas Cream puff recipe please be sure to leave me a comment, and please don’t forget to tag me on Instagram with your creations. I love hearing from you, It’s my favorite part!!! If you like more easy Italian inspired desserts try lemon Italian sponge cake, pane di spagna

# Christmas Cream Puffs



Golden cream puffs are filled with silky vanilla cream, shaped into a festive Christmas tree, and finished with chocolate drizzle and powdered sugar.

- 1 stick of butter
- 1 cup water
- 1 cup flour
- 3 eggs
- ¼ cup sugar
- 1 tbsp vanilla
- 3.5 oz vanilla instant pudding mix (2 of these)
- 2 cups heavy cream

- 1 cup milk
- ½ cup butter

1. Mix together the vanilla pudding mix cream and milk cover and refrigerate to set
2. Preheat oven to 400°
3. In a large pot bring the water, vanilla and butter to a rolling boil
4. Mix flour with the sugar slowly mix into the water and butter mixture, stirring continually until the mixture forms a ball
5. Using a mixer beat in the eggs one at a time mixing well after each addition
6. Drop by Tablespoons on ungreased cookie sheet bake 20 to 25 minutes until golden brown
7. Turn the oven off open the door and leave the cream puffs in the oven with it off for one hour
8. Cool completely split them in half and fill them with the pudding mixture
9. Shape them into a Christmas tree drizzle with chocolate and sprinkle with powered sugar
10. Keep refrigerated until ready to serve