



Chocolate Peppermint Cream Puffs

Ingredients:

- 3/4 cup hot water
- pinch of salt
- 1 tablespoon butter
- 3/4 cup bleached cake flour
- 3 large eggs
- 10 ounces truwhip whipped topping, thawed
- 1 teaspoon peppermint extract
- 8 oz. semisweet chocolate pieces
- 1/2 cup milk

Directions:

Preheat oven to 350 degrees F.

Place water, salt and butter in a small saucepan and bring to a boil. Remove from heat and quickly add the flour. Mix immediately with a wooden spoon, set pan over medium heat and continue stirring until mixture forms a thick consistency and is no longer moist. Put mixture into a food processor and cool it down with a few turns. (The dough may break up but it will come together when the eggs are added in the next step.)

Beat the eggs with a fork until you see air bubbles. Set aside a tablespoon of egg for an eggwash. Slowly add the beaten eggs to the food processor, processing every 5 seconds until the eggs are thorough mixed into the dough and texture is smooth and very fluffy.

Grease a cookie sheet or use a silpat liner. Place rounded mounds of dough (about 2 tablespoons each) 2 inches apart on the sheet. Brush eggwash on the tops. Bake in the preheated oven for 40 minutes until the dough is cooked and forms a browned puff. Let cool.

Carefully make a slice in the top of each puff; the slice should extend halfway through the center of the puff. Scoop out excess dough. Put 3 cups of truwhip into a bowl. Add 1 tablespoon of peppermint extract and mix thoroughly. Spoon truwhip into emptied puff shells. Refrigerate before serving.

Just before serving, melt chocolate and milk in a microwave-safe bowl for 30 seconds. Mix with a whisk until it reaches sauce consistency, adding a few drops more milk, - if necessary. Drizzle over chilled, filled cream puffs before serving.

Serves 6