

Mom's Famous Cream Puffs: A Classic, Foolproof Recipe

1/2 cup unsalted butter, cut into cubes



OVEN
400°F

TIME
1-2 min

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INGREDIENTS

1 cup water
1/2 cup unsalted butter, cut into cubes
1/4 tsp salt
1 cup all-purpose flour
4 large eggs
1 1/2 cups milk
1/2 cup granulated sugar
1/4 cup cornstarch
2 large eggs
1/4 cup unsalted butter
1 tsp vanilla extract
Powdered sugar for dusting

Swaps and Notes:

Butter: Use unsalted butter for both the pastry and the filling to control the amount of salt in the recipe.

Flour: All-purpose flour is perfect for this recipe. Do not use self-rising flour.

Filling: This recipe uses a classic vanilla custard (pastry cream) filling. You can easily switch this up! Try a chocolate filling, a whipped cream filling, or even a simple fruit compote.

Vanilla: A good quality vanilla extract or vanilla bean paste will make a huge difference in the flavor of the filling.

How to Make Mom's Famous Cream Puffs:

Start the Choux Pastry: Preheat your oven to 400°F (200°C). In a medium saucepan, combine the water, cubed butter, and salt. Bring to a rolling boil over medium-high heat.

Add the Flour: Remove the saucepan from the heat and immediately add the all-purpose flour all at once. Stir vigorously with a wooden spoon until the mixture forms a ball and pulls away from the sides of the pan. Return the pan to low heat and cook, stirring constantly, for 1-2 minutes to dry out the dough slightly.

Add the Eggs: Transfer the dough to a large bowl. Let it cool for a few minutes. Add the eggs one at a time, beating well with a hand mixer after each addition, until the dough is smooth and glossy.

Bake the Shells: Transfer the dough to a piping bag fitted with a large round tip (or use a spoon). Pipe or drop 1.5-inch mounds of dough onto a baking sheet lined with parchment paper, leaving about 2 inches of space between each one. Bake for 20-25 minutes, or until golden brown and puffed. The puffs should sound hollow when tapped. Turn off the oven, crack the door, and let them sit for 15 minutes to prevent them from deflating.

Make the Filling: While the puffs bake, prepare the filling. In a medium saucepan, whisk together the sugar and cornstarch. Add the eggs and whisk until combined. Gradually whisk in the milk. Cook over medium heat, stirring constantly, until the mixture thickens and comes to a gentle boil. Remove from heat and stir in the butter and vanilla extract until smooth. Press a piece of plastic wrap directly onto the surface of the custard to prevent a skin from forming, and chill in the refrigerator for at least 2 hours.

Assemble and Serve: Once the puffs and filling are completely cool, cut the cream puffs in half horizontally. Spoon or pipe the vanilla custard into the bottom half of each puff and place the top half on top. Dust generously with powdered sugar before serving.

Tips for Success:

Dry Out the Dough: Don't skip the step of cooking the flour mixture for a minute or two. This is what helps the choux pastry become light and airy.

Add Eggs One at a Time: This is crucial! Adding the eggs one by one and beating well ensures they are fully incorporated and the dough has the right consistency.

Don't Open the Oven Door: Resist the temptation to open the oven door while the cream puffs are baking. This will cause them to deflate. The cooling step with the cracked door is just as important.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Unicorn Poke Cake is a fun and colorful party dessert that's always a hit.

For a chocolate lover's dream, these Chocolate Chip Cookie Dough Brownie Bombs are a must-try.

If you're looking for a simple no-bake classic, these Old School No-Bake Cookies are always a winner.

Final Thoughts:

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9. Don't Open the Oven Door: Resist the temptation to open the oven door while the cream puffs are baking. This will cause them to deflate. The cooling step with the cracked door is just as important.
10. Serving Suggestions and Pairings: These cream puffs are a showstopper on their own, but they also pair beautifully with a variety of other desserts. For a festive spread, you could serve them with a Big Family Banana Pudding or an Easy Ice Cream Sandwich Cake.
11. Storage and Leftover Tips: Cream puffs are best served the day they are assembled, as the shells can become soft over time. You can make the choux pastry shells and the filling a day ahead of time and store them separately. Store the cooled shells in an airtight container at room temperature. The filling should be kept in the refrigerator. Assemble just before serving.
12. More Recipes You Will Love: If you're a fan of impressive, delicious desserts, you'll want to check out these other favorites:
13. My Unicorn : Poke Cake is a fun and colorful party dessert that's always a hit.
14. For a chocolate lover's dream, these : Chocolate Chip Cookie Dough Brownie Bombs are a must-try.
15. If you're looking for a simple no-bake classic, these Old School No-Bake Cookies are always a winner.
16. Final Thoughts: This Cream Puff recipe is more than just a dessert; it's a lesson in simple elegance and the power of a classic family recipe. It's a delightful treat that's perfect for any occasion and a great way to create new memories in the kitchen.
17. If you make these for your family, I'd love to hear how they turned out. What's your favorite family recipe that you love to share? Let me know in the comments below!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moms-famous-cream-puffs-a-classic-foolproof-recipe/>