

Easy Famous Cream Puffs Recipe for a Bakery-Style Dessert at Home

2 to 3 tablespoons powdered sugar



OVEN
400°F

TIME
25 to 30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cream Puff Shells:

- 1 cup water
- 1/2 cup unsalted butter
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 4 large eggs

For the Filling:

- 1 cup heavy whipping cream
- 2 to 3 tablespoons powdered sugar
- 1 teaspoon vanilla extract

Optional Toppings:

- Powdered sugar for dusting
- Melted chocolate for drizzling

DIRECTIONS

1. Prepare the dough base: Preheat your oven to 400°F and line a baking sheet with parchment paper. In a saucepan over medium heat, combine the water, butter, and salt. Bring it to a gentle boil.
2. Add the flour: Once the butter is melted and the mixture is boiling, add the flour all at once. Stir quickly with a wooden spoon until the dough pulls away from the sides of the pan and forms a ball.
3. Cool slightly: Remove the pan from the heat and let the dough cool for a few minutes. This step helps prevent the eggs from scrambling when added.
4. Add the eggs: Beat in the eggs one at a time, mixing well after each addition. At first the dough may look separated, but keep stirring until it becomes smooth, thick, and glossy.
5. Shape the puffs: Drop spoonfuls of dough or pipe mounds onto the prepared baking sheet, leaving space between each one so they can puff up in the oven.
6. Bake until golden: Bake for 25 to 30 minutes, or until the cream puffs are puffed, golden brown, and dry-looking on the outside. Avoid opening the oven too early, since that can cause them to collapse.
7. Cool completely: Transfer the baked shells to a wire rack and let them cool fully. If needed, poke a tiny hole in each puff to release steam and help the centers stay crisp.
8. Make the filling: In a mixing bowl, beat the heavy cream with powdered sugar and vanilla until soft to medium peaks form. The filling should be fluffy and easy to pipe or spoon.
9. Fill the cream puffs: Slice the cooled puffs in half

or use a piping bag to fill them from the side or bottom. Add the whipped cream filling generously.

10. Finish and serve: Dust with powdered sugar or drizzle with melted chocolate before serving.

SWAPS & NOTES

The classic shell is made with pantry basics, and it is important to measure carefully.

Too much flour can make the dough too stiff, while too little can affect how the puffs rise.

For the filling, whipped cream is the easiest option and keeps the recipe light and simple.

If you want a richer result, you can use pastry cream or a stabilized whipped filling.

TIPS FOR SUCCESS

One of the most important parts of a good cream puff is letting the dough cook long enough in the saucepan before adding the eggs. That step helps remove excess moisture and gives the shells a better structure.

The dough often looks slippery or broken before it comes together.

Keep mixing, and it will become smooth.

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

Original recipe: <https://chefmaniac.com/easy-famous-cream-puffs-recipe-for-a-bakery-style-dessert-at-home/>