

Vanilla Cream Puff Pastry Rolls That Taste Like a Bakery Treat at Home

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OVEN
400°F

TIME
20 min

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INGREDIENTS

- 1 sheet puff pastry, thawed
- 1 cup heavy whipping cream
- 1 package instant vanilla pudding mix, 3.4 ounces
- 1 cup cold milk
- 2 tablespoons powdered sugar, plus more for dusting
- 1 teaspoon vanilla extract
- 1 egg
- 1 tablespoon water

DIRECTIONS

1. Preheat the oven to 400°F and line a baking sheet with parchment paper.
2. Prepare the pastry by unfolding the thawed puff pastry sheet on a lightly floured surface. Cut it into 8 even rectangles or strips, depending on the shape you want for your rolls.
3. Add the egg wash by whisking together the egg and water. Brush the tops lightly with the egg wash.
4. Bake the puff pastry pieces for 15 to 18 minutes, or until they are deeply golden and puffed. Remove from the oven and let them cool completely.
5. Make the filling by whisking together the cold milk, vanilla pudding mix, powdered sugar, and vanilla extract until smooth and thickened. In a separate bowl, whip the heavy cream until soft peaks form, then gently fold it into the pudding mixture.
6. Fill the rolls once the pastry is completely cool. Slice each piece gently or create a pocket with a knife, then pipe or spoon in the vanilla cream filling.
7. Finish and serve with a generous dusting of powdered sugar just before serving.

SWAPS & NOTES

Puff pastry: If your puff pastry comes in two sheets, one sheet is enough for this recipe.

Keep it cold so it stays easy to work with.

Vanilla filling: Instant pudding helps stabilize the filling and keeps things simple.

For a richer homemade feel, you can fold a little whipped cream into prepared pudding.

TIPS FOR SUCCESS

The biggest secret to great puff pastry desserts is temperature.

Keep the pastry cool until it goes into the oven.

Warm pastry turns sticky fast and does not puff as nicely.

It is tempting, but a little restraint gives you a cleaner presentation and keeps the filling from spilling out with every bite.

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

Original recipe: <https://chefmaniac.com/vanilla-cream-puff-pastry-rolls-that-taste-like-a-bakery-treat-at-home/>