

100% EMPLOYEE OWNED



QUICK & EASY Choux Pastry



A versatile dough for elegant pastries.

© NET WT 14 OZ (397g)

Pâte à Choux

EACH BATCH MAKES 12 PUFFS OR ECLAIRS; BAG CONTAINS 3 BATCHES

- ¾ cup (170g) water
- 4 tablespoons (57g) unsalted butter
- 1 cup (120g) Quick & Easy Choux Pastry Mix
- 3 large eggs
- 2 cups pastry cream, mousse, or other filling
- melted chocolate or confectioners' sugar, for topping

DIRECTIONS

Preheat oven to 400°F with rack in the middle. Lightly grease baking sheet or line with parchment.

In a medium saucepan, heat water and butter until water boils and butter melts completely.

Remove from heat and immediately add mix. Stir to thoroughly incorporate and form a soft, cohesive dough. Let cool 10 minutes, uncovered.

With a mixer or flexible spatula, add eggs one at a time, beating to fully incorporate each one. After last egg is added, beat to form a smooth, thick, shiny dough. Dough will separate initially but then come together.

Scoop twelve 1½" balls onto prepared baking sheet. For éclairs, pipe 4"-long logs using a 1" tip or a resealable plastic bag with 1" of the corner cut off.

Gently smooth tops with wet fingers or a brush dipped in water.

Bake for 35 to 40 minutes, until deep golden brown. Cool completely on baking sheet.

Slice in half horizontally and fill as desired. Drizzle or coat with melted chocolate or dust with confectioners' sugar.

To refresh leftover unfilled puffs: Bake at 350°F for 10 to 15 minutes, until firm and crisp. Allow to cool completely before filling.

To make cheese puffs: Follow the recipe, and once the eggs have been added, stir in ½ cup (57g) shredded cheese (Parmesan, cheddar, or Gouda) and ½ teaspoon black pepper. Using a wet scoop, portion about 40 teaspoon-sized mounds onto two parchment-lined baking sheets, spacing them 1" apart. Bake in the upper and lower thirds of the oven for 25 to 30 minutes, rotating halfway through, until browned.

BEST IF USED BY:

Nutrition Facts

About 6 servings per container
Serving size 1/2 cup mix (59g)

Amount per serving
Calories 210

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 46g	17%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.6mg	4%
Potassium 70mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), WHEAT STARCH, EGG WHITES, CANE SUGAR, SEA SALT.

CONTAINS: EGG, WHEAT.

KING ARTHUR BAKING COMPANY, INC.
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For information on allergens
and cross-contact prevention, visit:
KingArthurBaking.com/Allergen-Program

Store cool and dry.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



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experienced bakers.

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