



## Not Your Everyday Cream Puffs

*Crisp pastry shells filled with chocolate mousse, drizzled with chocolate fudge for an easy, decadent dessert.*

### Cream puffs

1 cup (227g) water  
6 tablespoons (85g) unsalted butter  
¼ teaspoon salt  
1 cup (131g) Popover Mix  
3 large eggs, cold from the refrigerator

### Chocolate mousse filling

1 ½ cups (341g) heavy cream  
1 teaspoon Vanilla Extract  
2 tablespoons (25g) granulated sugar  
1 cup plus 2 tablespoons (122g) Sweet Ground Chocolate and Cocoa Blend

### Topping

1 jar of King's Cupboard Organic Hot Fudge Sauce

**To make the cream puffs:** Preheat the oven to 400°F. Line two baking sheets with parchment. In a medium saucepan, bring the water, butter, and salt to a boil. Remove from the heat and add the Popover Mix all at once. Stir, then return to the heat and beat vigorously with a wooden spoon until the mixture comes together and follows the spoon around the pan; this will take less than a minute.

Remove from the heat and let the mixture cool for 5 minutes. Transfer to a large mixing bowl or a mixer fitted with a paddle. Add the eggs one at a time, beating after each addition until the mixture is smooth.

Use a mounded teaspoon scoop to portion onto the prepared baking sheets, leaving 2" of space between each blob of dough. Bake for 15 minutes. Reduce the oven temperature to 325°F for 13-15 minutes more. Turn off the oven, remove cream puffs and cut a slit in the side of each one; return the puffs to the oven or 20 more minutes to crisp in the residual heat.

**For the filling:** In a large bowl, whip the heavy cream until soft peaks form. Beat in the vanilla and sugar. Add the ground chocolate and whip until the mousse is stiff.

**To assemble:** Slice the pastry shells in half. Use a teaspoon scoop to fill the bottom halves of the pastry; replace the tops. Drizzle with hot fudge sauce or dust with powdered sugar. Refrigerate until ready to serve.

**Yield:** about 2 dozen cream puffs



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