

## **RUDOLPH CREAM PUFF**

Although it's not a cookie, I'm submitting this since it's my favorite holiday recipe. It is called the 'RUDOLPH CREAM PUFF!' This recipe is very close to my heart. It is from my childhood. My Auntie, who was like a second mother to me, taught me how to bake. This recipe was the very first baking session we had together when I was 8 years old. My Auntie and I would make this recipe every year for my birthday - my birthday is exactly 1 week before Christmas. As the years went by, we modified the recipe by putting a big red circle of frosting on top of the cream puff thereby turning it into Rudolph's Red Nose!! The white cream represents the snow that fell on Rudolph's face and the golden brown puff shell is Rudolph's fur.

This recipe brings back many happy memories and I hope you all enjoy it!

### **PUFF SHELL:**

1/2 cup flour  
1/2 teaspoon sugar  
1/4 teaspoon salt  
1/4 cup unsalted butter, cut in pieces  
1/2 cup water  
2 large eggs (beaten lightly)

### **GLAZE:**

1 egg (slightly beaten)

### **CREAM FILLING**

1 cup heavy whipping cream  
1/2 teaspoon vanilla  
1-1/2 tablespoon sugar

Preheat oven to 400 degrees. Place rack in center of the oven. Line baking sheet with parchment paper.

In bowl, sift the flour, sugar and salt. Place the butter and water in a saucepan and bring to a boil. Remove from heat and with a wooden spoon, add the flour mixture and stir until combined throughout. Return to heat and stir until dough comes away from side of the sauce pan (1-2 minutes). Beat on low speed of an electric mixer for 1 minute. Add the 2 lightly beaten eggs and mix until smooth paste forms. Spoon 12 small balls of dough onto the baking sheet. With a pastry brush, brush top of dough with the slightly beaten egg for the glaze.

Bake for 15 minutes and then reduce temperature to 350 degrees. Bake for another 30-35 minutes or until golden brown. Turn off oven and poke a few holes in each puff. With the oven door slightly open, let the puff shells completely cool.

For the cream filling, place the whipping cream, vanilla and sugar in a large bowl and stir to combine. Cover the bowl and place in the refrigerator with a whisk for 15 minutes. When chilled, whip the cream mixture until stiff peaks form.

To assemble the cream puffs, split the cream puff in half and fill with the whipped cream filling. Place the top half of the shell on top of the whipped cream filling and dot the top of each cream puff with some red frosting or a red candy.