



## Treat Time

**Approximate Time: 40 minutes**

**Prep Time:** 10 minutes

**Bake Time:** 25–30 minutes



### Soft Heart Cream Puffs

Heart mixture:

1/2 cup butter

1 teaspoon sugar

1/2 teaspoon salt

1 cup flour

4 large eggs

Cream Filling:

2 cups Whipped Topping–thawed

1 teaspoon almond extract

Raspberry Filling:

1 (21 oz.) can Raspberry Pie Filling

Preheat oven to 375 degrees. Bring butter, sugar, salt and 1 cup of water to a boil in a saucepan. Stir in flour, and cook over medium-high heat, stirring constantly, for three minutes. Cool for 1 minute. Add eggs one at a time to the butter mixture, beating after each egg until smooth. Flatten dough to 2–3 inches thick. Cut into heart shapes. Bake on an ungreased baking sheet until golden brown. Approximately for 25-30 minutes. Let cool. Slice each puff in half horizontally.

**Treat Time:** Give each family member a heart to fill with whipped cream and raspberries. Sprinkle tops with powdered sugar.

**Closing Prayer** and blessing on the food.