
Treat Time

Cream Puff Hearts

Prep Time: 10 minutes
Bake Time: 25-30 minutes



Ingredients:

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

Instructions: 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.