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## Treat Time

## Soft Heart Cream Puffs

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**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.