

Profiterole Cake

Yield: 13 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-profiterole-recipe>

Ingredients:

- 1/2 cup unsalted butter
- 3/4 cup sugar
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon instant coffee powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 2 eggs
- 1/2 cup all purpose flour
- 3 tablespoons unsalted butter
- 3 tablespoons water
- 3 tablespoons milk
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1/2 cup all purpose flour
- 2 eggs
- 6 ounces cream cheese room temperature
- 3 tablespoons powdered sugar
- 1 teaspoon almond extract
- 2/3 cup whipping cream 35% fat, chilled
- 10 ounces semi sweet chocolate
- 1 cup whipping cream
- 2 teaspoons gelatin powder
- 3 tablespoons cold water
- 1 1/3 cups whipping cream 35% fat, chilled
- 5 1/2 ounces semi sweet chocolate
- 6 ounces whipping cream
- chocolate chopped
- profiteroles Remaining
- frosting Remaining

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 160 milligrams
4. Fat: 42 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 25 grams
8. Sodium: 230 milligrams
9. Sugar: 35 grams

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