

# Croquembouche (Caramel-Glazed Cream Puffs)

Yield: 16 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/croquembouche-recipe-masterchef-india>

## Ingredients:

- 12 tablespoons unsalted butter
- 1/4 teaspoon kosher salt
- 2 cups flour
- 9 eggs
- 1 1/2 cups milk
- 1/2 cup sugar
- 3 tablespoons cornstarch
- 4 egg yolks
- 1 1/2 teaspoons vanilla extract
- 16 tablespoons unsalted butter softened
- 4 cups sugar

## Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 225 milligrams
4. Fat: 25 grams
5. Protein: 7 grams
6. SaturatedFat: 14 grams
7. Sodium: 100 milligrams
8. Sugar: 58 grams

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