

Heart-shaped Chocolate Eclairs With Berry Glaze

Yield: 10 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-eclair-recipe>

Ingredients:

- 1 cup water
- 3 1/2 tablespoons unsalted butter plus extra to grease the baking parchment
- 1 1/4 cups flour sifted
- 3 tablespoons cornflour level, sifted
- 2 tablespoons caster sugar
- 1 teaspoon baking powder level
- 5 large eggs
- rapeseed oil for frying
- 10 eclairs generously
- 1 9/16 cups whole milk | 12 1/2 fl oz
- 2 large eggs
- 7/8 cup caster sugar
- 3 tablespoons cornflour
- 1 teaspoon vanilla extract
- 5 5/16 ounces chocolate 150 g | ,Dr Oetker Cooks, Extra Dark
- 2 tablespoons unsalted butter
- 10 ounces icing sugar 500 g |
- 2 7/16 tablespoons corn syrup
- 3 1/2 ounces berries 100 g | ,frozen red
- 4 tablespoons lemon juice plus extra if needed
- water or lemon juice to create a thick glaze
- sprinkles Dr Oetker Fairy Princess ,to decorate

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 170 milligrams

4. Fat: 15 grams
 5. Fiber: 2 grams
 6. Protein: 8 grams
 7. SaturatedFat: 7 grams
 8. Sodium: 135 milligrams
 9. Sugar: 53 grams
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