

# Strawberry Cream Puffs

Yield: 26 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-puff-pastry-recipe>

## Ingredients:

- profiteroles
- 1 cup water
- 1/2 cup unsalted butter
- 1/4 teaspoon salt
- 1 cup all purpose flour
- 4 large eggs
- cream Filling:
  - 1/2 cup cream cheese softened, or mascarpone
  - 1/2 cup sweetened condensed milk
  - 1 teaspoon vanilla extract
  - 1 cup heavy cream chilled
  - 1/2 cup strawberries crushed

## Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 65 milligrams
4. Fat: 11 grams
5. Protein: 3 grams
6. SaturatedFat: 6 grams
7. Sodium: 60 milligrams
8. Sugar: 4 grams

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