

Takoyaki Cream Puff

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/youtube-recipe-for-japanese-soft-yolk-eggs>

Ingredients:

- 7 tablespoons butter
- 250 water
- 1 teaspoon salt
- 1 cup cake flour
- 3 medium eggs
- 2 yolks
- 6 1/4 tablespoons cornstarch
- 6 tablespoons sugar
- 2 1/8 cups milk
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 330 milligrams
4. Fat: 30 grams
5. Fiber: 1 grams
6. Protein: 15 grams
7. SaturatedFat: 16 grams
8. Sodium: 1480 milligrams
9. Sugar: 27 grams

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