



### **Top 8 Free Cream Puffs**

Featuring [The Greater Knead](#)

#### **Pastry**

1 Cup water

½ Cup butter of your choice (can use Vegan or dairy free)

½ Teaspoon sea salt

1 ¼ Cups The Greater Knead All Purpose Blend Baking Mix

8 Tablespoons [Follow Your Heart Vegan Egg](#) + ¼ cup cold water

#### **Filling**

1 Tub [So Delicious Coco Whip](#) (thawed)

¾ Cup So Delicious [Unsweetened Vanilla](#) coconut yogurt

½ Teaspoon vanilla

**Prep Time: 8 Minutes**

**Cooking Time: 45 Minutes**

1. Preheat the oven to 425°.
  2. Line two baking sheets with parchment paper and set them aside
  3. In a medium pot, bring the water, “butter” and salt to a boil
  4. Remove from the heat and add the flour, stirring continuously
  5. Let the mixture cool for 10 minutes
  6. Prepare the filling by combining all of the ingredients in a large bowl
  7. Cover and refrigerate until needed
  8. Using a large bowl, transfer the cooked pastry items and add the Vegan egg, mixing on low with a hand mixer and scraping the sides of the bowl with a plastic spatula
  9. Scoop mounds of the batter onto the baking sheets (a scoop is the easiest method)
  10. Bake for 15 minutes then reduce the oven temperature to 350° (do not open the oven door)
  11. Bake at reduced temperature for 20-25 minutes or until the pastries are golden
  12. Remove the pastries, insert a small slit on the top of each pastry
  13. Place them back into the oven for 5 more minutes
  14. Allow them to cool completely on a cooling rack
  15. Once cool, gently cut them in half
  16. Spoon or pipe prepared filling into the cooked pastries
  17. Top with sprinkled confectioners’ sugar
- \*If storing, be sure to store the puffs in an airtight container (unfilled) and fill as needed.

Makes approximately 18 small puffs