Cream Puffs with Karpatka Custard Cream

czas przygotowania: **55 min**

poziom trudności: **średni**



Light, airy choux pastry puffs filled with a rich, velvety vanilla custard cream. Made with Gellwe Karpatka Cake and Cream Mix, these delicious homemade cream puffs combine a delicate golden pastry shell with a smooth, creamy filling. Finished with a dusting of icing sugar, they're perfect for family celebrations, afternoon tea or a special sweet treat.

Składniki

For the choux pastry:

- Gellwe Karpatka Cake and Cream Mix – 1 pack
- Large eggs – 4
- Butter or margarine – 125 g
- Water – 250 ml

For the custard cream:

- Milk – 500 ml
- Butter – 100 g

For decoration:

- Icing sugar – for dusting

Sposób przygotowania