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Home

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fashion,  
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decor of the  
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## CROQUEMBOUCHE

2 Cups Sugar

### CREAM PUFF SHELLS

1 Cup Flour  
1/8 Teaspoon Salt  
1 Tablespoon Sugar  
1 Cup Milk  
1/3 Cup Butter  
4 or 5 Eggs

### FLAVORED CREAM

1 Cup Whipping Cream  
1/2 Teaspoon Vanilla  
3 Tablespoons Sifted Confectioners' Sugar

## DIRECTIONS

1. Make Cream Puff Shells. Heat oven to 400 degrees.
2. Sift flour, salt and sugar together.
3. Melt butter in a heavy saucepan.
4. Stir in milk and bring to a boil.
5. Add the flour mixture in one fell swoop and stir quickly with a wooden spoon.
6. When the mixture becomes smooth, stir fasters. The paste will dry and will no longer stick to the sides of the pan or the spoon.
7. Remove from heat. Cool 2 minutes.
8. Add room temperature eggs one at a time, beating vigorously.
9. Continue to add eggs and beat until the dough no longer looks slippery. The proper consistency has been reached when a small quantity of the dough will stand erect if scooped up on the end of a spoon.
10. Place the dough in a pastry bag pressing to remove any air bubbles. Form into puffs on a greased baking sheet by allowing the paste to bubble up around the time until the desired size is reached.
11. Sprinkle a few drops of water over the shapes on the pan.
12. Bake for 10 minutes. Reduce heat to 350 degrees and bake 25 minutes longer. Cool.
13. For filling - Whip cream until stiff. Fold in vanilla and confectioners' sugar until smooth.
14. Place in a piping bag with a long tip. Insert tip into cooled cream puff shells.
15. Fill being careful not to add too much so the shells do not burst.
16. To Assemble - Caramelize 2 cups sugar.
17. Form a base of a 9 inch greased pie pan with caramelized sugar. Keep remaining caramelized sugar soft in a 250 degree oven.
18. When the thin layer has hardened, place it on the serving platter.
19. Work quickly so the caramelized syrup does not harden. Dip a portion of each filled puff in the sugar and place in circular layers of decreasing width on the caramel disk. Arrange the puffs on the outer layers so that their tops form the exposed surface.
20. Let additional syrup drip partially over the whole as a final glaze.
21. The entire dessert should look like a coned tree. Caramelized sugar can also be spun into fine threads to form around the tree as a decoration.

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