



## Gender reveal cream puffs

Reveal the gender of the baby with these cream puffs! The colour of the cream filling shows if it's going to be a boy or a girl.

## Boodschappenlijstje



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.95



FunCakes Mix for Enchanted Cream®  
450g

F10130  
€7.35



FunCakes Nonpareils Silver 80g

F51600  
€2.99



FunCakes Nonpareils Light Pink 80g

F51505  
€2.85



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89



FunCakes Nonpareils White 80g

F51515  
€2.85



FunCakes Nonpareils Light Blue 80g

F51525  
€2.85



FunCakes Food Colour Gel Baby Blue  
30g

F44125  
€3.65



FunCakes Food Colour Gel Pink 30g

F44110  
€3.65

Other materials for the cream puffs:

- 100 ml water
- 100 ml milk
- 100 gram sifted flour
- 100 gram butter
- Little bit salt
- 4 eggs
- 750 ml whipping cream
- Glass bowl

Preheat the oven on 200°C (convection oven). Mix the milk, the water, the butter and a bit of salt in a pan and let it boil until all the butter is melted. Remove the pan from the wire and add the flour in one time. Mix the flour well using a wooden spoon, until a ball of dough. Place the pan back on the fire for approx. 2 minutes. Stir the dough while cooking. Remove the pan from the fire and let the dough cool down till it is lukewarm. Add the eggs and knead them well into the dough.

Fill a decorating bag with the dough (you can also use tip 1M) and spray 8-10 eclairs on a baking plate covered with baking paper. Make sure the eclairs are approx. 8 cm wide and that the distance between them is 5 cm. Bake the eclairs in approx. 30 minutes golden yellow.

Beat the whipping cream with 300 gram FunCakes mix for Enchanted cream stiff and colour it pink or blue. Put this in a decorating bag with decorating tip 230 and fill the puffs.

Put some white FunCakes Dip 'n Drip in a glass bowl and heat it in the microwave for 10 seconds. Dip the cream puffs in the white glaze, let the excess glaze drip off. Sprinkle the different colours of nonpareils on top.