

Cream puffs are a wonderful, impressive dessert. These cream puffs can also be used for savory fillings, seafood, sauced meat, and salads. They also are very handy to have on hand in the freezer.

Sfinge Di San Giuseppe - St. Joseph's Cream Puffs

- 1/4 lb. butter
- 1/4 tsp. salt
- 1 cup flour
- 1 cup water
- 18 maraschino cherries
- 4 eggs
- 1tbs. sugar
- 1 tsp. grated lemon rind
- 1 tsp. grated orange rind
- 1/2 cup glazed orange peel

Place water and butter in saucepan; bring to a boil. Add flour and salt; keep stirring until mixture leaves sides of pan or forms a ball in the center. Remove from stove and cool. Add eggs one at a time, beating each in thoroughly. Add sugar, orange peel, and lemon rind; mix well. Drop by tablespoon on cookie pan, placing the puffs about 3 inches apart, or put in muffin tins.

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Heat oven to 400 degrees and bake 10 minutes. Then reduce temperature to 350 and bake about 1/2 hour or until light brown. Remove from oven. Open puffs immediately to allow steam to escape. (Puffs should be opened through center top.) Cool. Fill with Ricotta Filling; top with a cherry and two thin slices of glazed orange peel. (A plain custard filling may be substituted if desired.)



The term 'cream puff', a small puff pastry filled with whipped cream, dates to around 1880 in the U.S.

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Ricotta Filling:

- 1 lb. ricotta
- 2 tbs. grated chocolate
- 1 tbs. grated orange rind
- Sugar to taste
- 3 tbs. milk
- 2 tsp. almond extract

Blend all ingredients thoroughly. Use milk sparingly, and only if needed to make smooth custard like mixture. Put in refrigerator until used.

Recipe makes approximately 18 cream puffs.

Teddy Bear Get Well Candy Basket



This Get Well Basket will surely bring a smile to their face! Our whimsical band-aid covered gift box is overflowing with candy goodies and an adorable teddy bear that sits front and center. The bouquet includes 12 candy stems such as Air Heads, lollipops, chocolates and more. We top it off with a Get Well Soon balloon and colorful ribbons for a cheerful presentation.

Price: \$ 40.00

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