



FRUIT CREAM PUFF

A light and fluffy cream puff stuffed and topped with Vanilla Perfect finish and fresh fruit.

Yield: 1 Cream Puff

INGREDIENTS

- 4 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- 1.2 oz Fresh Fruit (Any)
- 3 oz **RICH'S** Cream Puff Shell, 60 Count, 1.02 oz (#08467)

DIRECTIONS

- 1 Take a plain cream puff-split in half. Place the bottom half on a board.
- 2 Using a decorating bag with large star tip pipe vanilla better crème inside of the cream puff.
- 3 Glaze fruit and then place on top of the vanilla better crème. Place top half of the cream puff on top of fruit.
- 4 Use a sifter to sprinkle powdered sugar on top of the cream puff.



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With large star tip pipe a rosette on top of the cream puff. Glaze and garnish with fresh fruit.