

Bunny Cream Puffs

Prep Time: 1 hour

Total Time: 2 hours 35 minutes

Servings: 12

Ingredients

- Cream Puffs:
- 1 cup water
- 1/2 cup butter
- 1 cup all-purpose flour
- 4 large eggs
- Filling:
- 1 (3.3 oz) package white chocolate instant pudding mix
- 1 1/4 cups cold milk
- 1 cup heavy whipping cream, whipped
- Decorations:
- Large marshmallows
- Decorator sugar
- Toothpicks
- Vanilla-flavored candy coating (almond bark), melted
- Mini semi-sweet chocolate chips
- Black string licorice, cut into thin 3/4-inch strips
- Small round pink candies
- Powdered sugar (optional)

Instructions

- 1 Preheat oven to 400°F.
- 2 In a 2-quart saucepan, combine water and butter. Cook over medium heat 4–7 minutes until mixture reaches a full boil.

- 3 Reduce heat to low. Stir in flour vigorously until mixture forms a ball and leaves sides of pan. Remove from heat. Beat in eggs one at a time until smooth.
- 4 Drop dough by 1/4 cupfuls, 3 inches apart, onto ungreased baking sheet. Bake 35–40 minutes until puffed and golden brown. Pierce gently to release steam. Cool completely.
- 5 Prepare pudding mix with 1 1/4 cups milk according to package directions. Once set, gently fold in whipped cream. Refrigerate up to 4 hours until serving.
- 6 Create bunny tops by cutting off cream puff tops. Cut marshmallows crosswise into 3 pieces. Dip cut sides into decorator sugar for ears. Attach ears with toothpicks. Use melted candy coating to attach chocolate chips for eyes.
- 7 Fill bottom half of each cream puff with about 1/3 cup filling just before serving. Press licorice strips into filling for whiskers and pink candies for noses. Place decorated tops over filling. Dust with powdered sugar if desired.