

## Chouquettes (Sugar-Topped Pastry Puffs)

~ ACTIVE: 20 MIN

~ TOTAL TIME: 1 HR 15 MIN

~ SERVINGS: about 3 dozen choux puffs

### Make Ahead

This classic recipe for *chouquettes*, made from *choux* pastry, is topped with sugar and bakes up into airy, tender puffs.

### Ingredients

1. 1 1/2 cups water
2. 1 stick plus 1 tablespoon unsalted butter, cut into cubes
3. 1 teaspoon sugar
4. 1/2 teaspoon salt
5. 200 grams all-purpose flour (about 1 1/2 cups)
6. 8 large eggs
7. Pearl sugar, for decorating (See Note)

- A. Preheat the oven to 400°. Line 2 large baking sheets with parchment paper.
- B. In a large sauce pan: Combine the water, butter, sugar and salt and bring to a boil. Reduce the heat to moderate. Add the flour all at once and stir vigorously with a wooden spoon until a tight dough forms and pulls away from the side of the pan, 2 minutes. Remove the pan from the heat.
- C. In a bowl: Beat 7 eggs and add to the dough in four batches, stirring vigorously between additions until the eggs are completely incorporated and the pastry is smooth. The dough should be glossy and very slowly hang, stretch and fall from the spoon in thick ribbons. If necessary, beat in the remaining egg.
- D. Transfer the dough to a piping bag fitted with a 1/2-inch tip. Pipe 1 1/2-inch mounds onto the baking sheets, leaving 1 inch between them. Generously sprinkle each mound with 1/2 teaspoon of pearl sugar. Bake the *Chouquettes* for about 30 minutes, until browned and puffed, shifting the sheets from top to bottom and front to back halfway through.

### Make Ahead

The baked *choux* can be refrigerated in an airtight container for up to 3 days: re crisp in a 325° oven for 10 minutes

Note: Pearl sugar is available online at [kingarthurfLOUR.com](http://kingarthurfLOUR.com).