Cream Horns



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Recipe by: Laura Vitale

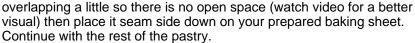
Serves 8

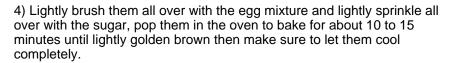
Prep Time: 30 minutes Cook Time: 15 minutes

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- __1 Sheet of Puff Pastry, thawed if frozen __1 Egg, beaten with a tablespoon of cream
- __2 Tbsp of Sugar __1 cup of Heavy Cream
- __1/4 cup of Confectioner Sugar
- __1/4 tsp of Lemon Zest
- __2 tsp of Vanilla Extract
- __Nutella
- __Fresh Raspberries

- 1) Preheat your oven to 425 degrees, line a baking sheet with some parchment paper. Lightly grease 8 cream horn molds with a little butter and set aside.
- 2) On a lightly floured surface, roll out the pastry so that its about an inch bigger on all four sides.
- 3) Cut 8 equal strips out of the pastry and working with one at time, wrap it around the mold starting from the bottom





- 5) To make the cream, whip the heavy cream with the confectioner sugar, vanilla extract and lemon zest (omit the lemon zest if youre also using this cream to layer the nutella) until stiff peaks form.
- 6) Once the pastry comes out of the oven allow to cool to room temperature, remove the mold and make sure they cool completely before filling with the cream and topping with some berries.

Note: Watch the video to see how I stuffed them and the Nutella version as well!