



Cream Corn Puff

NIBBLEDISH CONTRIBUTOR

Ingredients

1) 125 gm self raising flour or plain flour + 2 tsp baking powder 2) 100 gm butter 3) 250 ml water 4) 1/2 tsp sugar 5) 3 eggs FOR FILLING: 1) 1 cup water 2) 1/2 cup milk 3) 1 cup creamy corn 4) 1/2 cup custard flour 5) 5 tbsp sugar

Instructions

1) Heat pan, add water, sugar and butter till melted and sugar dissolves. 2) Add flour, stir until dough non-stick to the pan. Remove to cool. 3) Add egg in dough one at the time until dough smooth and mixed well. 4) Used piping bag with star nozzle to shaped the puff. 5) Spray with some water to help the dough rising fast. 6) Bake till puff turned light brown. Put aside to cool. 7) Cut the puff into half and filled the filling. FOR FILLING: Heat pan, put custard flour, water, milk and sugar, mix and stirring continuously till it becomes thick. Put aside to cool.