

THE TWIST

This whipped cream tastes like a soda fountain vanilla malt and kinda blew our minds. Try it on pies, sundaes or hot cocoa—and be sure to lick the beaters.

PUFF PIECE

To shake up classic Wisconsin State Fair cream puffs, we added malted milk powder and fresh berries. The result is, without doubt, worthy of a blue ribbon.

RECIPE *Shauna Sever*
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Malted Strawberry Cream Puffs

HANDS ON 30 MINUTES
TOTAL 2 HOURS 10 MINUTES

- ½ cup whole milk
- ½ cup water
- 8 tablespoons unsalted butter, sliced
- ½ teaspoon fine sea salt
- 1 cup flour
- 4 large eggs, at room temperature
- 3 cups strawberries, sliced
- 2 tablespoons granulated sugar
- 2 cups heavy cream, chilled
- ⅔ cup malted milk powder
- ¼ cup powdered sugar, plus extra for garnish
- 1 teaspoon vanilla

- 1.** For puffs: Position oven racks to the upper and lower thirds of oven and preheat oven to 400°. Line two baking sheets with parchment paper; set aside.
- 2.** In a 2-quart saucepan, combine milk, water, butter and salt. Bring to a boil over medium-high heat. Add flour all at once; stir vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat. Cool 10 minutes. Add eggs, one

at a time, beating well with a wooden spoon after each addition until dough is smooth. Drop dough by ¼-cup measure onto prepared baking sheets, 6 per sheet.

3. Bake for 15 minutes, then rotate the sheets from top to bottom and front to back. Reduce oven temperature to 375°. Bake until puffs are deeply golden and sound hollow when tapped, about 20 minutes more. Turn oven off and prop the door open with a wooden spoon. Let puffs rest in the oven for 5 minutes before transferring to a wire rack to cool completely.

4. Meanwhile, prepare fillings: In a medium bowl, toss strawberries with granulated sugar; set aside. In a very large bowl, beat cream, malted milk powder, powdered sugar and vanilla with an electric mixer on medium speed until stiff.

5. To assemble: Split cooled puffs with a serrated knife. Place bottoms on a serving platter; top with strawberries, cream and puff tops. Dust with powdered sugar and serve immediately. **MAKES 12 SERVINGS.**

PER SERVING 320 cal, 24 g fat, 129 mg chol, 165 mg sodium, 21 g carbo, 1 g fiber, 11 g sugar, 5 g pro.