

More than 1 hour

Makes 20-25

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Ingredients

Choux pastry:

- 1 cup (150g) cake flour
- Pinch fine salt
- ½ cup (125g) butter
- 1½ cup (300ml) boiling water
- 4 eggs

Filling:

- 1 cup (250ml) cream
- 1 tsp (5ml) vanilla essence
- ⅓ cup (75g) castor sugar
- 1 can (360g) Caramel Treat
- 2 slabs (100g each) dark chocolate, melted
- 3-4 (40g each) Peppermint Crisp chocolates, chopped finely
- Fresh mint, for serving

Method

1. Preheat oven to 200°C.
2. Coat 2 baking trays with non-stick spray then dust lightly with flour, shaking off the excess.
3. Sift flour, add salt and set aside.
4. Heat butter and water in a pot, cover and bring to a rolling boil.
5. Remove from heat and immediately add the flour (all at once).
6. Mix vigorously until the mixture pulls away from the sides of the pot and a dough forms.
7. Return to heat for about 1 minute to cook, then set aside to cool.

8. Add eggs one at a time, mixing vigorously after each addition until fully incorporated.  
(The dough should be smooth and shiny.)
9. Place dough in a piping bag and pipe 5cm rounds onto the prepared baking trays.
10. Bake for 15 minutes until golden.
11. Remove from oven and prick bases of puffs (this allows steam to escape and creates crisp pastry).
12. Bake for another 5 minutes.
13. Cool on a wire rack then slice puffs open horizontally.
14. Whisk cream, vanilla essence and castor sugar together until stiff peaks form.
15. Whisk caramel until smooth.
16. Spoon (or pipe) caramel and then cream into each puff and sandwich closed.
17. Drizzle with melted chocolate and sprinkle with Peppermint Crisp bits.
18. Serve within 20 minutes of filling.

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