



## Puffy Hearts and Rings

BAH Note: I scaled Jenny's recipe down by half because I thought 2 dozen puffy hearts might be a little much to handle. In hindsight, I wish I would have made more. The puffs are tender and light while the frosting is the perfect balance of sugar and almond. I got six very large hearts out of the dough and The Mistah and I polished them away in just a few hours. While Jenny's recipe has you mixing by hand, I entrusted the dough to my stand mixer. You do what makes the most sense for you.

BAH Tip: If you're artistically challenged, like I am, trace the outline of hearts in pencil on your parchment. Then flip the parchment over and pipe the dough into the outlines. When I went to decorate the hearts, instead of dipping them into the glaze, I filled a small sandwich bag with my frosting, cut one corner off and then piped away. I started with an outline, let that set up for a few minutes, then went back and filled it in using a toothpick to carefully drag the frosting so that the entire outline was filled.

- 4 oz (1/2 cup) butter
- 8 oz (1 cup) water
- 1 cup flour
- 4 eggs
- 2 cups powdered sugar
- 3 tbsps water (or cream/milk)
- 1/2 tsp almond extract
- food coloring (optional)
- almond slivers, toasted (optional)

Line baking sheets with parchment paper. Heat oven to 400°F.

Heat one cup of water and the butter in a medium saucepan over high heat until butter is melted and the liquid is boiling. Remove the pan from heat and add the flour all at once. Stir until the dough forms a ball. Add eggs one at a time, stirring vigorously after each addition until the egg is completely incorporated and the dough is smooth and satiny.

Scoop the dough into a piping bag with a medium plain tip (about 1/2 inch in diameter). Pipe rings and hearts on the parchment with enough room for expansion (2 inches of space in between). Bake for about 20 minutes or until the tops are golden in color. Remove from baking sheets and let cool completely on cooling racks.

Mix the powdered sugar, 3 tablespoons of liquid, and almond extract in a medium bowl. Add food coloring as desired. I split mine in two batches and color one pink and the other light green.

When the puffs are cooled, dip them face-down into the icing or drizzle them with icing. While the icing is still wet (it dries very quickly here) sprinkle almond slivers over the icing and gently press them into the icing.

Makes about 2 dozen (depends on how big your puffs are).

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