

# Cream Puff Fillings

Complete Grocery Checklist | [homemaderecipes.com](https://www.homemaderecipes.com)

## CHOUX PASTRY SHELL

- Unsalted butter
- All-purpose flour
- Large eggs
- Whole milk
- Salt
- Granulated sugar

## DAIRY & CREAM BASE

- Heavy whipping cream
- Whole milk
- Cream cheese
- Unsalted butter
- Powdered sugar

## CUSTARD & PASTRY CREAM

- Egg yolks
- Granulated sugar
- Cornstarch
- Vanilla extract

## CHOCOLATE FILLINGS

- Semi-sweet chocolate chips
- Dark cocoa powder
- Large marshmallows
- Graham cracker crumbs
- White chocolate chips

## FRUIT FILLINGS

- Fresh strawberries
- Fresh or frozen raspberries
- Lemon curd (or lemons)
- Sweetened shredded coconut

## FLAVOR ADD-INS

- Matcha powder
- Canned pumpkin puree
- Nutella
- Instant espresso powder
- Bailey's Irish Cream
- Vanilla extract

## BAKING ESSENTIALS

- Parchment paper
- Piping bags
- Round piping tip
- Star piping tip
- Airtight container

**TIP:** Unfilled shells keep at room temp for 24 hrs. Freeze up to 1 week. Crisp at 300F for 5 min before filling.