

Recipe for “Stelladora Cream Puffs”

These little cookies are puffy and light - perfect for cream puffs. This recipe is for pineapple-cream or strawberry-cream filling, but you can substitute the fruit you like.

Ingredients:

2 bags Stelladora anginetti* cookies	½ cup confectioner's sugar**
1 6-ounce can crushed pineapples (strained) <i>or</i> 1 cup fresh strawberries <i>or</i> 1 cup frozen strawberries (thawed and strained)	1 8-ounce package cream cheese (softened at room temperature)
1 teaspoon vanilla extract	1 8-ounce tub Cool Whip non-dairy*** whipped topping (at room temperature)

Supplies:

1 sharp knife	1 flat spatula
1 electric mixer	1 large spoon
1 cutting board	

Remove cream cheese from refrigerator 3 hours before beginning. Remove Cool Whip from refrigerator 1 hour before starting.

Use a sharp knife to slice the puffy cookies in half neatly. Set cookies aside. Mix the cream cheese, confectioner's sugar, and vanilla extract in a ceramic bowl. Beat with an electric blender until the mixture is smooth and creamy. (Usually you do this on high or medium-high speed. How long depends on how soft the cream cheese is.)

Add fruit to the bowl and mix it by hand. **Fold****** the Cool Whip into the mixture. Fill each cookie with about a tablespoon of mixture. Chill the cookies before serving. During the time in the refrigerator, the cream filling softens the cookies. Serve cool.

NOTES:

* *These cookies look like little, puffy balls.*

** *Do not use granulated sugar. Use “Confectioner's sugar” (it's powdery).*

*** *Do not use whipped cream. Use “non-dairy whipped topping” (Cool Whip).*

**** *“Fold” means use a spatula to mix with slow flipping motions. If you do more than this, you will flatten the cream.*

Apparently right now there is some problem getting these cookies in all the stores. Perhaps you can substitute some other flaky pastry or cookie. Just remember the filling is light and fruity-tasting, it is not heavy and thick.