

## MAPLE CINNAMON PUFFS

MAKES 10

- 1 cup self-rising flour
- 2 teaspoons cinnamon
- 1 cup skim milk
- 1/2 cup butter
- 4 eggs
- 1 teaspoon maple flavoring

### FILLING:

- 2 (21 oz.) cans apple pie filling
- 4 tablespoons butter
- 2 tablespoons whipping cream
- 1/4 teaspoon salt
- 2 (8 oz.) containers cheesecake flavor cream cheese
- Whipped topping
- Cinnamon sugar

- Preheat oven to 400° F. Combine flour and cinnamon, mix well and set aside.

- In a saucepan, heat milk and butter on medium-low heat, cook until mixture starts to boil. Reduce heat to low. Add flour and stir vigorously until mixture is lumpy. Add eggs and maple flavoring. Using a potato masher, mash mixture until it becomes smooth and thick. Remove from heat.

- Using a dry measure cup, spoon 1/4 cup of mixture 3" apart on an ungreased baking sheet. Bake for 10 minutes. Decrease heat to 350° F and bake for 15 to 20 minutes or until done. Do not undercook. Puffs can be filled with pudding, fresh fruit or canned fruit. Can be served immediately or stored in airtight container at room temperature.

- **FILLING:** In a saucepan, combine pie filling, butter, whipping cream and salt. Cook over low heat until butter is melted and mixture is thick. Slit tops of puffs and fold back. Spoon 1 tablespoon cream cheese and 3 tablespoons pie filling into center of puffs. Fold tops of puffs back over, garnish with whipped topping and cinnamon sugar.

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