

Puffy Hearts and Rings

<http://userealbutter.com/2011/01/10/puffy-hearts-rings-recipe/>

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).