Make irresistible, golden air fryer cream puffs with a crispy shell and fluffy whipped cream filling. A simple and delightful dessert that’s perfect for any occasion!
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Ingredients

Cream Puffs:

- ☐1 cup butter, unsalted
- ☐1 cup water
- ☐1/4 teaspoon salt
- ☐1 cup flour, sifted
- ☐4 large eggs, room temperature
- ☐1 tablespoon powdered sugar, for serving

Homemade Whipped Cream:

- ☐1 cup heavy whipping cream, cold
- ☐1 tablespoon powdered sugar
- ☐1 teaspoon pure vanilla extract

Instructions

- Preheat the air fryer to 350 degrees F, air fryer setting.
- In a saucepan over medium heat, add butter, water, and salt. Cook until the butter melts and remove from the heat. Stir in the flour until well combined (the mixture will resemble

mashed potatoes).
- Return to the stove and cook over medium heat for another 2-3 minutes, constantly stirring, until the dough mixture forms a softball and a light film is across the bottom of the pan. (Note: Do not skip this step, it helps remove moisture from the dough to help your puff rise when baking).
- Add the dough to a large mixing bowl and allow it to cool down for 10 minutes.
- Beat in the eggs one at a time, by hand or with a mixer, until the dough comes together to form a slightly stiff, shiny dough.
- Place a sheet of parchment on the bottom of your air fryer basket, and drop spoonfuls of the dough onto the parchment paper. You'll need to work in batches to avoid crowding.
- Bake the puffs in the air fryer for 14-16 minutes, or until puffed up and golden brown. Remove and poke holes with a skewer or knife in each creme puff and set aside to cool for 10 minutes.
- While the puffs bake, add the heavy cream, powdered sugar, and vanilla extract to a medium bowl.
- Whisk or mix with an electric mixer for several minutes until peaks form and the cream has thickened. Refrigerate until ready to serve.
- Once cooled, slice each puff in half, spoon a dollop of whipped cream onto the bottom half and replace the puff top. Serve immediately with a dusting of powdered sugar. Enjoy!

Equipment

- Air Fryer
- Cooking Spray
- Parchment Paper, optional

Nutrition

Serving: 1ServingCalories: 406kcalCarbohydrates: 15gProtein: 6gFat: 36gSaturated Fat: 22gPolyunsaturated Fat: 2gMonounsaturated Fat: 10gTrans Fat: 1gCholesterol: 188mgSodium: 301mgPotassium: 87mgFiber: 0.4gSugar: 3gVitamin A: 1281IUVitamin C: 0.2mgCalcium: 44mgIron: 1mg