



Mini Bites | Maximum Bliss

Thaw and Serve Dessert concepts with mini Cream Puffs and mini Éclairs



Cream Puff Fritters



Mini Bites | Maximum Bliss

Cream Puff Fritters



RECIPE

Ingredients

Vanilla Cream Puff

(de Boer Food C12000)

Fritter Batter

Caramel Sauce, warm

Cinnamon Sugar

Amounts

4 each

As Needed

2 oz. (vol.)

1 Tbsp.

Preparation Method:

- Coat Vanilla Cream Puffs with batter and fry at 350° until golden brown (aproximate 20 to 30 seconds).
- Place on serving plate with a ramekin of Caramel Sauce.
- Dust plate with Cinnamon Sugar.

MORE RECIPES

Vanilla Lover's Delight

Tropical Cream Puff Sundae

Turtle Sundae

Lovin' Spoonfuls

Almond Caramel Puffs

Expresson Side Treat

Chocolate Berry Cream

Marching Spoons

Mini Cream Puff Sampler

Mocha Cream Puff Bites

Toasted Almond Éclairs

Éclair Fritter Sundae

Éclair Pistachio Trifle

Drunken Pecan Éclairs

Coconut Éclair Mimosa Pops

Éclair Tiramisu Bites

Éclairs Foster



Vanilla
C12000
ø 1.5" wt .5 oz
138 pcs/case

de Boer Food • 4001 St. Johns Parkway • Sanford, FL 32771
1-800-762-9660 • info@deboerfood.com • www.deboerfood.com

