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Cooking School

2020 Fountainview
Houston, Texas 77057

CREAM HORNS

INGREDIENTS FOR PUFF PASTRY:

8 sugar cones (cut foil sheet in ½ so it will be about 7" x 5")

Foil sheets or cut foil approximately 14" x 11 " if using waffle cones

1 package of Pepperidge Farm frozen puff pastry sheets, thawed, sliced crosswise into ½-inch wide strips (one 17.5-oz. box)

Non-stick spray

WHISK TOGETHER:

1 egg

1-teaspoon water

ROLL IN AND BAKE:

½ cup turbinado (raw) sugar or fun colored sprinkles

FILL WITH:

Chocolate Mousse, lemon mousse, cool whip or whipped cream icing, or the filling of your choice

SERVE WITH:

Assorted fresh berries

METHOD:

- Preheat the oven to 400 degrees; line a baking sheet with parchment paper or Release foil.
- Prepare the sugar cones by wrapping each in foil, then coating with nonstick spray.
- Cut the puff pastry into strips, and then form horns by wrapping 2 strips of pastry around each mold, overlapping the strips to prevent gaps. 4 strips for large cornucopia.
- Whisk the egg and water together in small bowl; place the turbinado sugar in a shallow dish. Lightly brush each horn with the egg wash on all sides except for the seam side, which will go onto the sheet pan. **DO NOT EGG WASH BOTTOM OR IT WILL BURN.**
- Roll horns in sugar or sprinkle them coating well, then transfer to the prepared baking sheet with seam side down. Bake for 20 minutes, or until golden, take out the foil mold and bake another 2 to 5 minutes.
- Cool on a rack. Cool pastry completely before filling with the filling of your choice.

Serve horns with assorted fresh berries. Makes 8 horns. Total time: 1 hour and cooling.