

# Strawberry Filled Cream Puffs

Strawberry Filled Cream Puffs are light, flaky, and filled with sweet cream, strawberry jam, and fresh fruit. Finished with powdered sugar and chocolate drizzle, they're elegant enough for special occasions yet easy enough for everyday baking.

In this guide, you'll learn how to prepare them step by step, explore variations, and discover tips for storage, serving, and decorating.

## Why Strawberry Filled Cream Puffs Are Special

### A Bakery-Style Dessert Made Simple

These cream puffs look as if they came straight from a French patisserie, but they use convenient puff pastry as the base. With just a few pantry ingredients and fresh strawberries, you can create a professional-looking dessert in under an hour.

### Perfect for Every Celebration

Heart-shaped cream puffs make an ideal Valentine's Day treat, while rectangular shapes are great for birthdays, tea parties, or holidays. Because you can cut them into any shape, they adapt beautifully to any occasion.

Homemade Strawberry Cream Puffs – Easy Elegant Dessert

## Strawberry Filled Cream Puffs

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- Author: [Aaron recipes](#)
- Total Time: [35 minutes](#)
- Yield: [8 cream puffs 1x](#)
- Diet: [Vegetarian](#)

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### Description

Flaky puff pastry filled with strawberry jam, whipped cream, and fresh strawberries. Finished with powdered sugar and melted chocolate drizzle, these cream puffs are simple yet elegant, perfect for any occasion.

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## Ingredients

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- ☐ 400g Puff pastry
  - ☐ 100g Fresh strawberries, sliced
  - ☐ 100ml Whipping cream (sweetened with a few tablespoons of icing sugar)
  - ☐ 8 teaspoons Strawberry jam
  - ☐ 1 tablespoon White cocoa syrup (@saveur\_cestdelicieux)
  - ☐ 2 tablespoons Icing sugar, for sprinkling
  - ☐ Melted chocolate, for drizzling
  - ☐ 1 Egg (for egg wash)
  - ☐ ☐ Cook Mode ☐ Prevent your screen from going dark
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## Instructions

1. Preheat oven according to puff pastry package instructions.
2. Cut hearts or rectangles from the puff pastry. If using rectangles, use half the pastry. If using hearts, use the full 400g sheet. Save offcuts for pies.
3. Brush pastry shapes with egg wash.
4. Bake until puffed and golden, then cool slightly.
5. Slice each pastry open.
6. Spoon 1 teaspoon of strawberry jam inside each pastry.
7. Pipe whipped cream mixed with white cocoa syrup into the pastry.
8. Add freshly sliced strawberries on top of the cream.
9. Close with the top pastry layer.
10. Dust with icing sugar and drizzle with melted chocolate.
11. Serve immediately and enjoy.

## Notes

Serve filled cream puffs the same day for best texture.

Unfilled baked pastry shells can be stored airtight for 2 days.

Try raspberry, apricot, or blueberry jam for variation.

Decorate with white chocolate drizzle, sprinkles, or edible flowers.

- Prep Time: 20 minutes
- Cook Time: 15 minutes
- Category: Dessert
- Method: Baked
- Cuisine: French-Inspired

## Nutrition

- **Serving Size:** 1 cream puff
- **Calories:** 240
- **Sugar:** 12 g
- **Sodium:** 120 mg
- **Fat:** 14 g
- **Saturated Fat:** 8 g
- **Carbohydrates:** 24 g
- **Fiber:** 1 g
- **Protein:** 3 g

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## The Key Ingredients

### Puff Pastry

Frozen puff pastry gives the cream puffs their signature flaky texture. It puffs up in the oven, creating layers ready to be filled.

### Fresh Strawberries

Strawberries bring natural sweetness and a burst of freshness that balance the rich cream filling. Sliced and layered inside, they also add a beautiful visual appeal.

## Whipped Cream

Whipping cream sweetened with icing sugar and cocoa syrup creates a light, fluffy filling. It's less heavy than buttercream, making each bite delicate and balanced.

## Jam and Toppings

Strawberry jam intensifies the berry flavor, while powdered sugar and chocolate drizzle provide a finishing touch that makes these cream puffs irresistible.

## Step-by-Step Instructions

### Shaping and Baking

Cut puff pastry into hearts or rectangles. Brush with egg wash for a golden shine. Bake until puffed and crisp. Cool completely before slicing to prevent sogginess.

### Filling and Assembling

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Open each pastry, spoon in strawberry jam, and pipe whipped cream. Add fresh strawberry slices, close, and finish with powdered sugar and melted chocolate. Serve immediately for best texture.

## Creative Variations

### Fruity Alternatives

Replace strawberry jam with raspberry, apricot, or blueberry jam. Try fresh mango or peaches in summer.

### Different Toppings

Experiment with white chocolate drizzle, sprinkles, or edible flowers for special events. Nutella or lemon curd make fun alternatives to jam.

## Serving and Storing

### Serving Ideas

Serve these cream puffs at brunch, as part of a dessert platter, or paired with coffee and tea. They also work beautifully as a romantic dessert for two.

### Storage Tips

Unfilled pastries can be stored in an airtight container for two days. Filled cream puffs are best enjoyed the same day, as the cream softens the pastry quickly.

# Tips for Success

## Keep Pastry Crisp

Cool puff pastry completely before slicing and filling. This prevents steam from making the layers soggy.

## Assemble Last Minute

Fill just before serving to ensure the pastry stays crisp and the cream fluffy.

## FAQ

### Can I make puff pastry from scratch?

Yes, but store-bought puff pastry saves time and still delivers flaky results.

### Can I make these ahead?

Bake the pastry in advance, but fill just before serving.

### Can I freeze them?

Unfilled baked pastry freezes well, but filled cream puffs do not.

### Can I skip the cocoa syrup in the cream?

Yes, you can sweeten with icing sugar or vanilla extract instead.

## Conclusion

Strawberry Filled Cream Puffs are elegant, versatile, and delicious. With flaky puff pastry, creamy filling, and fresh strawberries, they're perfect for holidays, celebrations, or a simple weekend dessert. Once you try them, they'll quickly become a go-to treat in your kitchen.