Mini Lemon Cream Eclairs



Prep: 30 min
Cooking: 30 min
Makes: 30

Ingredients

- 100g butter, chopped
- 150g (1 cup) plain flour
- 4 Pace Farm eggs
- 1 tablespoon milk
- 600ml thickened cream
- 230g (2/3 cup) lemon butter
- 1 egg white
- 210g (1 1/3 cups) CSR Pure Icing Sugar, sifted
- 1/2 teaspoon fresh lemon juice
- Yellow food colouring, to tint
- Sugar flowers, to decorate

Method

1. Preheat oven to 190C
2. Boil butter and 1 cup of water in a saucepan over medium heat.
3. Add the flour and stir for 1 minute.
4. Allow to cool slightly and gradually beat in the eggs and then the milk with an electric beater.
5. Add the dough to a piping bag with 1cm nozzle.
6. Pipe 30 even logs onto 2 lined baking trays.
7. Smooth the ends with a wet finger.
8. Bake for approximately 25 mins until puffed.
9. Slit each side and return to oven for another 5 minutes.
10. Beat the cream in a bowl for several minutes and then add in the lemon butter to form firm peaks.
11. Place this mixture into the piping bag.
12. Cut the eclairs in half.
13. Pipe the mixture onto bottom half of eclair and place the other half on top.
14. Whisk the egg whites in a bowl and add icing sugar, food colouring and lemon juice.
15. Spread on top of eclairs and decorate with flowers.