Peppermint Cream-Puff Ring with Chocolate Glaze

Ingredients

**Pastry**

* 1 cup water
* 1/2 cup (1 stick) unsalted butter, cut into 8 pieces
* 1 tablespoon sugar
* 1/4 teaspoon salt
* 1 cup all purpose flour
* 4 large eggs, lightly beaten

**Peppermint cream**

* 1 1/3 cups (or more) heavy whipping cream
* 1/2 cup chilled sour cream
* 6 tablespoons sugar, divided
* 1 teaspoon peppermint extract

**Glaze**

* 1/3 cup semisweet chocolate, chopped
* 1 tablespoon whipping cream
* 2 teaspoons honey
* Crushed candy canes, optional
* Fresh mint leaves, optional

Preparation

**For pastry:**  Preheat oven to 425°F. Draw an 8-inch circle on piece of parchment paper; turn paper over and place on baking sheet. Bring first 4 ingredients to boil in heavy medium saucepan over medium-high heat. Add flour all at once; reduce heat to medium-low. Stir constantly and vigorously with wooden spoon until mixture forms a ball, about 2 minutes. Transfer dough to bowl and beat in eggs, 1 at a time, until smooth. Spoon warm dough into pastry bag. Pipe 1-inch-thick ring of dough along outline of circle on parchment. Pipe second ring of dough inside first ring, just touching first. Pipe third ring of dough on top of circle where first and second rings of dough meet. Bake dough ring 15 minutes. Reduce oven temperature to 375°F and bake until ring is puffed, brown, and firm, about 20 minutes. Turn off oven; leave ring in oven 5 minutes. Using serrated knife, cut off top of pastry ring in 1 piece. Cool both top and base pieces completely.

**For peppermint cream:**  Using electric mixer, beat ingredients in large bowl to firm peaks. Spoon cream into pastry bag. Pipe into hollowed-out base. Pipe second row atop first row. Gently place pastry top on mint cream. Refrigerate while making glaze.

**For glaze:**  Stir chocolate, cream, and honey in small bowl set over simmering water until melted and smooth. Spread glaze over top of pastry with spatula. Garnish with crushed candy canes and mint leaves.