

Dessert

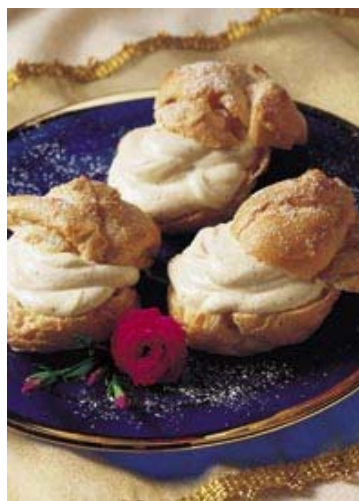
Pastry

Cream Puffs

Homemade Cream Puffs are not that difficult to make. When you taste a homemade cream puff you can never eat one that tastes like cardboard found in the supermarkets, again.

1 cup water
1/2 cup butter
1/4 tsp. salt
1 cup all-purpose flour
4 large eggs

EVELYN'S VANILLA PUDDING
confectionery sugar



In large saucepan heat water, butter and salt to full rolling boil.
Reduce heat and quickly stir in flour, mixing vigorously with wooden spoon until mixture leaves the sides of the pan in a ball.
Remove from heat; let mixture cool slightly.
Add eggs, beating after each egg until mixture is very smooth.
An electric mixer at low speed makes this procedure easier.
Let mixture cool slightly.
Drop dough from medal mixing spoon into a greased and floured muffin pan, forming 12 mounds.
A greased and floured cookie sheet can also be used to make the cream puffs.
Bake in preheated 400 degree oven for 40 to 45 minutes.
Turn oven off and let puffs in oven for an additional 15 minutes.
Remove to wire rack and pick each puff with a wooden toothpick.
Cool puffs away from drafts.
Split and fill with pudding; sprinkle with confectionery sugar.

Yield: 12 cream puffs.

Note: Freeze puffs without filling. To re-crisp, put in oven for a few minutes.

FILLING: Use EVELYN'S VANILLA PUDDING, CREAMY CUSTARD FILLING OR PASTRY CREAM; ALL FOUND IN THIS COOKBOOK