

Dessert

Pastry

Eclairs

Darren, my youngest son, loves these homemade éclairs.

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

EVELYN'S VANILLA PUDDING

CHOCOLATE GLAZE:

1/2 cup semi-sweet chocolate morsels
1 Tb. butter
1-1/2 tsp. milk
1-1/2 tsp. light corn syrup



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 and 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.

On a greased and floured cookie sheet shape with medal spatula into 12 fingers, 4-inches long and 1-inch wide.

Bake in preheated 400 degree oven for 40 to 45 minutes.

Turn oven off and let éclairs in oven for an additional 15 minutes.

Remove to wire rack and pick each éclair with a wooden toothpick.

Cool éclairs away from drafts.

Split and fill with Evelyn's Vanilla Pudding.

Yield: 12 éclairs

CHOCOLATE GLAZE: In a microwave safe bowl, mix together the morsels, butter, milk and syrup. Heat on high until chocolate is melted. Spread on top of each éclair.

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

EVELYN VANILLA PUDDING, CREAMY CUSTARD FILLING OR PASTRY CREAM
ALL FOUND IN THIS COOKBOOK