

Cream Puffs

Yield: 12 cream puffs

Prep: 30 minutes

Bake: 30 minutes



Ingredients

1 c water

½ c butter

1/8 t salt

1 all-purpose flour

4 eggs

3 cups **whipped cream** (see recipe below), pudding, or ice cream

Powdered sugar (optional)

Directions

1. In a medium saucepan combine water, butter, and salt. Bring to boiling. Add flour all at once, stirring vigorously. Cook and stir until mixture forms a ball. Remove from heat. Cool for 10 minutes. Add eggs, one at a time, beating well with a wooden spoon after each addition.
2. Drop 12 heaping tablespoons of dough onto a greased baking sheet. Bake in a 400 degree F oven for 30 to 35 minutes or until golden. Transfer cream puffs to a wire rack; cool.
3. Cut tops from puffs; remove soft dough from inside (see photo x, xxxxx). Fill with whipped cream, pudding, or ice cream. Replace tops. If desired, sift powdered sugar over tops.

Whipped Cream

Yield: 3 c

Ingredients

1 ½ c heavy whipping cream

¼ c 1 T powdered sugar

Directions

Beat heavy whipping cream and sugar in a chilled medium bowl with electric mixer on high speed until stiff.

Recipes courtesy of:

"Better Homes and Gardens - Home Decorating, Remodeling and Design Ideas, Gardening, Recipes." *Better Homes and Gardens - Home Decorating, Remodeling and Design Ideas, Gardening, Recipes*. N.p., n.d. Web. 12 Oct. 2011. <<http://www.bhg.com>>.