

RECIPE

Cream Puffs



Ingredients

- ¼ cup (60 ml) margarine
- Pinch salt
- 2 eggs
- ½ cup (125 ml) boiling water
- ½ cup (125 ml) flour
- Whipped cream - see Mrs. Hoveling for amount

Preparation

1. Grease baking sheet. Preheat oven to 425°F.
2. Melt margarine in boiling water in a saucepan.
3. Add flour and salt all at once and stir vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat and cool slightly.
4. Add eggs, one at a time, beating 1-2 minutes after each addition, until smooth.
5. Drop batter by tablespoonfuls 3' apart on baking sheet. Bake 25- 30 minutes or until golden brown and puffy.
6. Remove from oven, split and remove any soft dough. Cool. Fill with whipped cream.