

## **Cream Puffs (Janette Keck)**

### **Puffs:**

1 c. water  
½ c. butter  
⅛ t. salt  
1 c. sifted all-purpose flour  
4 eggs

Preheat oven to °400. Combine water, butter, and salt; bring to boiling. Add flour all at once; stir rapidly over heat until mixture forms ball and follows spoon around pan. Cool slightly. Beat in eggs, one at a time; beat well until mixture is smooth and each egg is blended in. Mixture will be slippery and separated, but the beating will smooth it. Spoon mixture in 8 even mounds on ungreased cookie sheet. Bake for 45 to 50 minutes or until puffed, brown, and there are no tiny bubbles of moisture on surface. Cool; cut off tops and remove moist centers.

### **Pastry Filling:**

½ c. sifted all-purpose flour  
½ c. sugar  
¼ t. salt  
2 c. milk  
3 eggs, slightly beaten  
1 ½ t. vanilla  
1 t. butter  
½ c. heavy cream, whipped

Combine flour, sugar, and salt in saucepan. Add milk slowly; stir until blended. Cook over medium heat, stirring constantly, until thickened and bubbly; cook 2 minutes longer. Beat half the hot mixture into eggs; stir into mixture in saucepan; cook 1 minute longer or until bubbly, stirring constantly. Remove from heat; stir in vanilla and butter. Place piece of wax paper directly on top of hot pastry cream to prevent skin from forming. Cool. Fold in whipped cream; chill. Fill empty puffs with filling.

### **Alternate Butterscotch Filling:**

¼ c. butter  
¾ c. brown sugar, firmly packed  
1 T. hot water  
2 egg yolks, beaten  
1 c. heavy cream, whipped

Combine butter, brown sugar, hot water, and egg yolks in top of double boiler; cook over hot water, stirring constantly, until sauce thickens slightly. Cool; fold in whipped cream. Fill empty puffs with filling.

### **Dark Chocolate Glaze:**

2 squares unsweetened chocolate

1 t. butter

1 c. sifted confectioners' sugar

3 T. water

Melt chocolate with butter in a double boiler over hot water. Stir in confectioners' sugar; beat in water until mixture is smooth. Spoon over tops of filled cream puffs at once.