

Cream Puffs

1 cup water
½ cup butter
¼ teaspoon salt
1 cup sifted flour

4 large eggs
Vanilla Custard Filling (below)
Confectioners' sugar

In a saucepan, heat water, butter and salt to full rolling boil. Reduce heat and quickly stir in flour, mixing vigorously with a wooden spoon until mixture leaves the sides of the pan in a ball. Remove from heat.

Attach bowl and beater and add flour mixture to bowl. Turn to speed 2 and add eggs, one at a time, beating approximately 30 seconds after each addition. Scrape bowl and beater. Mix at speed 4 for 15 seconds.

** Drop dough from metal mixing spoon onto greased cookie sheet, or squeeze through pastry tube into any desired shape, forming mounds 3 inches apart.

Bake at 400°F for 10 minutes. Lower heat to 350°F and bake for 25 minutes. Puffs are ready when doubled in size, golden brown, and firm to touch. Remove puffs from oven and cut the side of each with a sharp knife. Put them back into the turned-off oven. Keep oven door ajar and let stand for 10 minutes. Cool puffs on racks. Slit top; fill with Vanilla Custard Filling. Sprinkle with confectioners' sugar.

Yield: 12 large or 16 medium cream puffs

** For éclairs:

Force mixture through pastry tube or shape with spatula into 16 fingers, 1x4 inches. Bake on greased cookie sheets at 400°F for 40 to 45 minutes. Remove at once to racks and cool away from drafts. Split, fill with Vanilla Custard Filling. Top with chocolate icing. Store in refrigerator. Yield: 12 large or 16 medium éclairs.

Vanilla Custard Filling

1/3 cup sugar
1 tablespoon flour
1½ tablespoons cornstarch
¼ teaspoon salt

1½ cups milk
1 egg yolk, slightly beaten
1 teaspoon vanilla
½ cup whipping cream, whipped

In a saucepan, combine sugar, flour, cornstarch and salt. Gradually stir in milk. Cook and stir until mixture thickens and boils; cook and stir 2 to 3 minutes longer.

Stir a little hot mixture into egg yolk; return to hot mixture. Cook and stir until mixture just boils. Add vanilla; cool. Beat smooth; fold in whipped cream.