

## Eclairs

6 tablespoons butter  
¾ cup water  
¾ cup sifted all-purpose flour

3 eggs  
Éclair Filling  
Chocolate Glaze

Bring butter and water to a boil. Reduce heat; add flour all at once, stirring rapidly. Cook and stir until mixture thickens and leaves sides of pan – about 2 minutes. Remove from heat. Beat in eggs one at a time; then beat until mixture looks satiny and breaks off when the spoon is raised. With pastry tube or spoon, form dough into ten 5x1” strips on ungreased baking sheets. Bake at 425°F for 20 minutes, then at 350°F for 30 minutes. Cool. To fill, cut a slit in the side of each shell or cut off a shallow top; remove moist dough. Spoon in filling and replace top. Glaze. Makes 10 eclairs.

Note: For crispier shells, cut off tops, remove any moist dough, place on baking sheets, and return to oven for 5 minutes.

Cream Puffs: Prepare as for Eclairs, dropping dough from tablespoon onto ungreased baking sheet. If desired, fill with Elegant Custard Filling instead of Éclair Filling. Makes 10 puffs.

Chocolate Glaze: Melt 2 squares Baker’s Unsweetened Chocolate with 2 tablespoons butter over low heat. Remove from heat. Blend in 1½ cups unsifted confectioners’ sugar, 3 tablespoons milk, and a dash of salt. Spread while still warm on éclairs.

Elegant Custard Filling:

1 package (4-serving size) Jell-O Golden Egg Custard Mix  
1-1/3 cups milk  
1 cup prepared Dream Whip Whipped Topping

Prepare Jell-O Custard Mix as directed on package for pudding, using the 1-1/3 cups milk. Chill until thickened. Stir until smooth and blend in prepared Dream Whip. Chill until mixture will mound; then spoon into cream puffs or éclairs or spread between cake layers. Makes about 2 cups filling.

## Creamy Dutch Apple Dessert

¼ cup margarine  
1½ cups graham cracker crumbs  
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk  
1 cup (8 ounces) sour cream  
¼ cup lemon juice

1 can apple, blueberry, cherry or peach pie filling  
¼ cup chopped walnuts  
½ teaspoon cinnamon (for apple filling only)

Preheat oven to 350°F. In a 1½ quart shallow baking dish (10x6”), melt butter in oven. Sprinkle in crumbs; stir well. Press on bottom of dish. In medium bowl, mix together sweetened condensed milk, sour cream and lemon juice; spread evenly over crumbs. Spoon pie filling evenly over creamy layer. Bake 25 to 30 minutes or until set. Cook slightly. In small dish, mix together nuts and cinnamon; sprinkle over pie filling. May be served warm or cold. Refrigerate leftovers.