

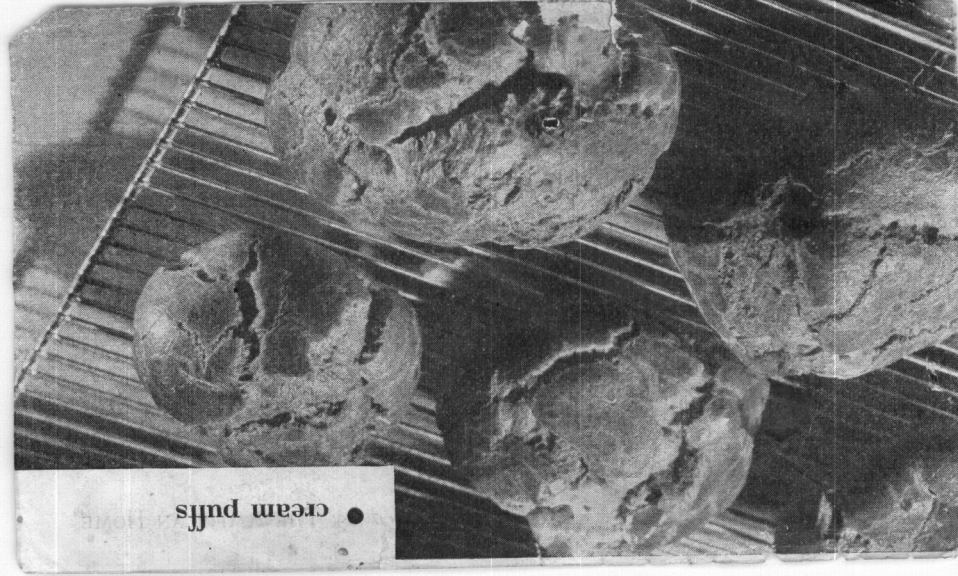
● cream puffs

ADD butter to water and heat until butter melts. Add flour all at once, and stir vigorously until a ball forms in the center of pan. Cool slightly, and add eggs, one at a time, beating after each addition. Mixture should be very stiff. Shape into mounds on buttered cookie sheet by dropping from tablespoon. Heap up the top a little. Bake in a moderately hot oven (375° F.) for 40 to 45 minutes. Makes 24. Fill with a cream filling or whipped cream.

$\frac{1}{2}$ cup butter
1 cup boiling water
1 cup bread flour
4 eggs, unbeaten

Choc Sauce
2 cups sugar
 $\frac{1}{2}$ c milk
 $\frac{1}{2}$ c
1 sq chocolate

Tested by THE AMERICAN HOME



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