

CREAM PUFFS

Makes 4-8

EQUIPMENT

125 ml water	saucepan	wooden spoon
60 ml margarine	sifter	baking sheet
125 ml flour	bread knife	metal spoon
2 eggs		

1. Preheat oven to 400 F.
2. Put water and margarine in saucepan and bring to a boil over medium heat.
3. Add dry ingredients all at once. Stir quickly with a wooden spoon.
4. Beat until smooth over heat.
5. Remove from heat when paste does **not** cling to sides. Don't overcook!
6. Add eggs one at a time, beating after each addition until dough is no longer slippery. *Larger eggs may make it too runny. Add second egg ½ at a time.
7. Form mounds on an **ungreased** baking sheet. Spread far apart.
8. Bake for 28-35 minutes.

VANILLA CUSTARD

1 egg yolks	125 ml milk
45 ml sugar	5 ml margarine
1-2 ml vanilla	8 ml cornstarch

EQUIPMENT

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|---|--------------|
| 1. Mix dry ingredients in small mixing bowl | saucepan |
| 2. Add egg yolk gradually | wooden spoon |
| 3. Add milk | custard cup |
| 4. Cook until thick stirring constantly in small saucepan | |
| 5. Remove from heat and add butter and vanilla | |
| 6. Cool and fill cream puffs | |