

## Cream Puffs

½ cup butter or margarine  
1 cup boiling water  
1 cup all-purpose flour  
¼ tsp. salt  
4 eggs



1. Preheat oven to 400°.
2. In a saucepan, bring the water to a full rolling boil. **Carefully** place butter in boiling water and stir until melted.
3. Add the flour and salt all at once; stir vigorously.
4. Cook and stir until the mixture forms a ball that doesn't separate.
5. Remove from heat and cool slightly.
6. Add eggs, **one at a time**, beating after each egg, until smooth.
7. Drop by heaping tablespoonfuls about 3 inches apart onto a greased baking sheet. (Or use parchment paper to line the baking sheet.)
8. Bake for about 30 minutes or until golden brown and puffy.
9. Pierce the top of each puff with a sharp knife to release steam from the insides.
10. Bake an additional 5 minutes. This helps to keep the cream puffs from being soggy on the inside.
11. Cool on a wire rack.

### **Day 2: Filling**

1. Measure 1 cup of cold milk into a small bowl. Add one 3.9 oz. package of instant French vanilla pudding mix and whisk until well blended.
2. Chill in refrigerator for at least 5 minutes. **Fold** in 1 cup of Cool whip.
3. Slit open the cream puffs and fill with custard mixture. **Drizzle** with chocolate syrup and **dust** with confectioner's sugar.