

Cream Puffs

Pastry

1/2 cup water
1/4 cup unsalted butter
1/2 cup all purpose flour
2 extra large eggs

Cream filling

1 package (3.4 oz.) instant vanilla pie filling if making vanilla cream puffs OR
1 package (3.4 oz.) instant chocolate pie filling if making chocolate cream puffs
(if you can't find the pie filling, Robin has substituted an instant pudding mix)
1 cup whole milk
1 cup Cool Whip (can use light)

To make the pastry:

Preheat oven to 400 degrees. In a saucepan (large enough to fit your electric beater) on medium heat bring water and butter to a boil. Turn the heat down to low and add flour with wooden spoon. Stir until it forms a ball. Remove from the heat and with electric mixer beat in eggs until smooth. It will be very sticky.

On a greased (Robin sprays with Pam) cookie sheet place spoonfuls of batter (How much depends on what size cream puff you want: for large cream puffs, the recipe will make about 10 and for miniature cream puffs it will make about 22.)

Bake until just brown. For 10 large puffs it will take about 35 minutes. For 22 miniature puffs it will take about 15-20 minutes. Just keep watching, especially the bottoms!

To make filling:

Mix all 3 ingredients together with a whisk. Refrigerate for at least 1/2 hour.

To assemble:

Cool pastry, then cut in half and fill with refrigerated filling. Just before serving, sift confectioners sugar on top.