

Cream Puffs

- 1 cup water
- ½ cup butter
- 1 cup all-purpose flour
- 4 eggs
- Pudding
- Whipped cream
- Chocolate sauce

Heat oven to 350°. Heat water and butter to rolling boil in saucepan. Stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute; remove from heat. Beat in eggs, all at once; continue beating until smooth. Drop dough by scant ¼-cupfuls about 3 inches apart onto greased cookie sheet.

Bake until puffed and golden, 35-40 minutes. Cool away from draft. Cut off tops; pull out any filaments of soft dough. Fill puffs with pudding. Replace tops and drizzle chocolate sauce on the top.

You could make your own vanilla pudding, but my mother-in-law has always used the large box of Jell-O instant vanilla pudding. Then she mixes it with about 2 cups of Cool Whip, or whipped cream. The Cream really lightens the pudding and is the secret to this filling!

The Chocolate Sauce: Over low-flame, or in the microwave in 30-second intervals, heat 3 oz. semi-sweet chocolate and 2 T. butter, stirring consistently. Sauce thickens as it cools so frost the Puffs quickly, or reheat the chocolate for a short time.