

# Cream Puffs

## Ingredients:

- 1 c. hot water
- 1/2 c. butter
- 1/2 t. salt
- 1 c. flour
- 4 eggs

## Directions:

Preheat oven to 450.

Bring the water, butter, and salt to a boil.

Stir in the flour and continue to cook and stir until it forms a ball.

Remove from heat and let cool for 1-2 minutes.

Quickly beat in the eggs, one at a time. Beat well to make a smooth mixture.

Form puffs by dropping by spoonfuls onto a lightly greased cookie sheet.

Bake for 15 minutes for large puffs or 10 minutes for small puffs.

Reduce heat to 350.

Bake for 20 minutes for large puffs or 5 minutes for small puffs.

Cool on a wire rack.

Fill the cooled puffs with [pudding](#), ice cream, or whipped cream.

Top with flavored syrup, whipped cream, or confectioner's sugar.

Enjoy!