

## **Cream Puff Shells Recipe**

Ingredients:

1/2 cup margarine or butter  
1 cup boiling water  
1 cup flour  
1/4 teaspoon salt  
4 eggs

1. Put the margarine and water in small saucepan and bring to a boil.
2. Add the flour and salt and beat vigorously with a wooden spoon until smooth and dough comes away from the edge of the pan.
3. Drop in eggs, one at a time and beat well after each egg.
4. Drop from teaspoon onto greased pan.
5. Bake at 400 degrees for 20-30 minutes.
6. Cool, cut off top 1/3 and fill with cream filling or custard.
7. Sprinkle with powdered sugar or drizzle chocolate sauce on top.

## **CUSTARD FOR PIE OR FILLING FOR CREAM PUFFS**

Ingredients:

2 tbsp. butter  
3/4 c. sugar  
2 c. milk  
1 tsp. vanilla  
1/4 c. cornstarch  
1/2 tsp. salt  
2 egg yolks, beaten

1. Melt butter in a sauce pan on medium heat
2. Add sugar, cornstarch and salt.
3. Slowly add the milk and whisk until smooth.
4. Heat to boiling over heat.
5. Add egg yolks and cook for 2 minutes longer.
6. Add vanilla, stirring constantly.
7. Cool thoroughly by placing in the refrigerator.
8. Fill cream puff crusts.