

CREAM PUFFS

1/2 CUP SALTED BUTTER

1 TSP. SUGAR (optional)

1/4 TSP. SALT

1 CUP ALL-PURPOSE FLOUR (WHITE LILY)

1 CUP WATER or (1/2 CUP EA. MILK & WATER)

4 LARGE EGGS

Preheat oven to 375°F. Line two baking sheets with parchment paper.

In a medium saucepan over medium-high heat, melt butter, then add sugar, salt, and water.

Bring to a boil and quickly sift in flour, mix with a wooden spoon. Continue to stir until a film forms on the bottom of the pan. Remove from heat and let cool for 6 minutes. Add 4 eggs, one at a time, stirring vigorously to incorporate the egg after each addition **entirely**. I used a hand mixer.

Prepare egg wash: Whisk 1 egg & 1 tbsp. water

Using a large tablespoon or 1/4 cup scoop, place each puff 2" apart on a lined baking sheet.

Brush with egg wash and bake until puffs rise and are golden brown, about 30 minutes. Let cool on sheets on wire racks. Fill with the pastry cream recipe.

PASTRY CREAM:

1-3.4 OZ. INSTANT VANILLA PUDDING

1 CUP MILK

2 CUPS WHIPPING CREAM.

Add milk to the pudding mix and stir. Whisk in 2 cups of whipping cream until stiff peaks form.