

SAMSSites Recipes

Cream Puffs

Mom

We use to fight over the cream puffs. She would get my brother to visit when she made the cream puffs. It was never any special time. She would just made them.

- 1/2 cup butter
- 1 cup of water
- 1 cup of flour
- 4 eggs

Preheat oven to 400 degrees. Heat water and melt butter in a sauce pan. Add flour stir until it forms a ball. Take off heat. Add all 4 eggs at once. Beat until a good smooth mixture. Spoon in about a 1/4 size scoops and place them 3 inches a part on an ungreased cookie sheet. Bake for 35 minutes. Let cool. Slice the top off the puffs and pull out stuff in center. Fill with a vanilla pudding. Drop a good chocolate icing on the top.

