

Cream Puff Pastry Cream



Lightly beat eggs and yolks. Mix flour sugar & salt in the top of double boiler. Add milk slowly blending until smooth. Heat and stir over direct medium heat until thickened. Mix $\frac{1}{2}$ cup of hot mixture into eggs to temper. Pour tempered egg mixture into pan and heat and stir 2-3 minutes until thick. Remove from heat and stir in vanilla. Place wax paper over pastry cream and set aside to cool. Fill puffs with cream.

1/2	Cup Sifted Flour		
1/8	Tsp Salt		
2	Eggs plus 2 Egg Yolks		
1/2	Cup Sugar		
2	Cups Milk		
1	Tsp Vanilla		