

Cream Puff Shells



Quickly bring water, Butter and Salt to boiling. Pull pan almost off burner & turn heat to medium. Add flour all at Once. Stir quickly with wooden spoon until forms a ball. Set pan on a damp cloth. Add eggs one at a time blending each well. Drop by rounded Tbsp 3" apart on an ungreased cookie sheet to Make 12 puffs. Brush tops with glaze made from 1 egg yolk & 1 Tbsp cold water. Bake at 400° for 45-50 minutes or until hollow sounding. Do not open oven for 30 minutes. Place on racks to cool.

1	Cup Water		
1/4	Tsp Salt		
4	Eggs (Room Temperature)		
1/2	Cup Butter		
1	Cup Sifted Flour		