



## CHOCOLATE ECLAIRS

- 1 Cup Water
- 1/2 Cup Butter
- 1 Cup Sifted Flour
- 4 Eggs

### **RICH CUSTARD FILLING**

- 1/2 Cup Sugar
- 1/2 Teaspoon Salt
- 6 Tablespoons Flour
- 2 Cups Milk
- 4 Egg Yolks
- 2 Teaspoons Vanilla

### **THIN CHOCOLATE ICING**

- 2 Tablespoons Shortening
- 2 Ounces Chocolate
- 1 Cup Sifted Confectioners; Sugar
- 2 Tablespoons Boiling Water

## DIRECTIONS

1. Heat water and butter to the boiling point in a saucepan.
2. Stir in flour. Stir constantly over low heat until mixture leaves pan and forms into a ball, about 1 minute.
3. Remove from heat and cool.
4. Beat in eggs one at a time.
5. Beat mixture until smooth and velvety.
6. Fill a pastry tube with dough.
7. Shape eclairs 4 inches long and 1 inch wide.
8. Bake in a 400 degree oven for 45 to 50 minutes. Cool.
9. For filling - mix together sugar, salt and flour in a saucepan. Slowly stir in milk.
10. Cook over low heat until the mixture boils, stirring constantly. Remove from heat.
11. Temper eggs, then add to the mixture.
12. Place back on heat and bring to the boiling point.
13. Cool and blend in vanilla. Cool. Place in a pastry tube and fill puffs.
14. For icing - Melt together the chocolate and shortening.
15. Blend in confectioners' sugar and boiling water. Beat until smooth but not stiff. Spread a thin layer of icing over each eclair.