



CREAM PUFFS

- 1/2 Cup Shortening
- 1/8 Teaspoon Salt
- 1 Cup Boiling Water
- 1 Cup Sifted Flour
- 4 Eggs, Beaten

CREAM FILLING

- 1 1/2 Cups Milk
- 1/4 Cup Sugar
- 1/4 Teaspoon Salt
- 3 Tablespoons Flour
- 1 Egg Yolk
- 1 Tablespoon Butter
- 1/2 Teaspoon Vanilla

DIRECTIONS

1. Add shortening and salt to boiling water. Heat to boiling.
2. Reduce heat, add flour all at once and stir vigorously until the mixture forms a ball around the spoon, leaving the pan clean. Move from heat.
3. Add eggs, one at a time, beating very thoroughly after each addition.
4. Continue beating until the mixture is thick and shiny and breaks from spoon.
5. Shape on a cookie sheet using 1 teaspoon to 1 tablespoon of the pastry for each puff.
6. Bake in a 450 degree oven for 20 minutes. Cool.
7. Making a slit on one side of each puff.
8. For filling - Scald 1 cup milk over boiling water. Mix sugar, salt, flour and remaining milk together.
9. Stir into hot milk and cook slowly until thickened, stirring constantly.
10. Cover and cook over boiling water for 5 minutes.
11. Add mixture slowly to egg yolks and cook 1 minute longer.
12. Add butter and vanilla. Cool.
13. Fill each puff with a small amount of filling.