



# Cream Puffs by Aunt Dorothy

Servings: 0 servings

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## Ingredients

- 1 c of water
- 1 stick unsalted butter
- 1 cup flour sifted
- 1/4 teas Baking powder
- 3 egg
- 1 egg yolk

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## Directions

boil together water and butter

as soon as butter is melted add 1 cup flour and baking powder all at once.

stir with wooden spoon over low heat until mixture leaves the sides of the pan and forms ball

Remove from heat let cool about 10 minutes

Beat in with wooden spoon...

one at a time add eggs and 1 yolk

beat till smooth

Dop 1 teaspoon onto parchment paper lined cookie sheet

Bake at 400° degrees ( preheat oven) for 30-35 minutes or until lightly browned

Filling: pkg of Instant Vanilla Pudding 1 c milk

Mx with electric mixer add 1 pint of heavy cream beat till peaks form.

Cut top off and fill with pudding mixture or dip tops in chocolate

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Direct recipe link: <https://www.keyingredient.com/recipes/10213655/cream-puffs-by-aunt-dorothy/>