

# Short Supply Pastry Puffs

*Ann poindexter - Miami, FL*

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**Yield: 6 large or 12 short**

*1/2 cup butter or margarine*

*1/4 cup water*

*1 cup flour*

*1/2 cup butter or margarine*

*1 cup water*

*1 cup flour*

*4 eggs*

*1 teaspoon almond flavoring*

**GLAZE**

*1 cup powdered sugar*

*1/2 cup water*

*1 teaspoon almond flavoring*

*1 cup chopped nuts*

*(optional)*

*1 cup coconut (optional)*

**Preparation Time: 30 minutes**

**Bake Time: 1 hour**

In a saucepan, melt 1/2 cup of butter in 1/4 cup of water. Add the flour all at once. Stir.

Divide in two. On a cookie sheet, pat into two long rolls.

In a saucepan, melt 1/2 cup of butter in one cup of water and bring to a boil. Remove from the heat. Add the flour all at once and four eggs and almond flavoring. Place on top of the first mixture.

Bake at 475 degrees for one hour or less.

Meanwhile, mix one cup of powdered sugar, 1/2 cup of water, 1/2 cup of water and the almond flavoring. Pour on the cooled pastry. Top with almonds or any nut or coconut if not in short supply.

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Per Serving (excluding unknown items): 3299 Calories; 206g Fat (56.0% calories from fat); 53g Protein; 312g Carbohydrate; 7g Dietary Fiber; 1345mg Cholesterol; 2172mg Sodium. Exchanges: 12 1/2 Grain(Starch); 3 Lean Meat; 38 1/2 Fat; 8 Other Carbohydrates.