

Cream Puffs

Canadian Mennonite Cookbook - 1974

*3 eggs
1/2 cup butter
1 cup flour
1 cup boiling water*

Preheat the oven to 350 degrees.

Place the butter and water in a saucepan. Heat to boiling. Add the flour all at once. Beat vigorously. Remove from the heat.

Add the unbeaten eggs, one at a time, beating thoroughly after each addition. Drop by spoonfuls on a greased baking sheet, 1-1/3 inches apart, piled high in the center.

Bake for 30 minutes.

Before removing from the oven, make very sure that the baking is done.

Fill with whipped cream.

Per Serving (excluding unknown items): 1490 Calories; 108g Fat (65.3% calories from fat); 33g Protein; 97g Carbohydrate; 4g Dietary Fiber; 884mg Cholesterol; 1156mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 1/2 Lean Meat; 19 1/2 Fat.