

Cream Puffs

Ingredients:

1 cup water
½ cup butter
1 cup flour
4 eggs

Directions:

In a saucepan, bring water and butter to a boil. All at once, add the flour and stir quickly to form a ball of dough. Remove the saucepan from heat. Using an electric mixer, beat the eggs thoroughly and quickly. Add the eggs to the dough and mix completely. Divide the dough into five pieces and place them onto a greased cookie sheet.

Bake at 350 F in a convection oven for 20 minutes, then turn down the temperature to 300 F for an additional ten minutes. Allow to cool completely.

Once cooled, cut in half horizontally and enjoy!