

# Cream Puffs



*Desserts*

**source** Granny

## INGREDIENTS

**1** stick Butter

**1** cup Flour

**1** cup water

**4** eggs

**1** box Instant Vanilla Pudding

**1 1/2** cups Whole Milk

**1/2** pint heavy (whipping) cream

## DIRECTIONS

Preheat oven 400 degrees

Melt ¼ lb. butter in 1 cup water in pot.

Stir in 1 cup flour till mixture comes from sides of pot. Remove from heat.

Beat in 4 COLD eggs.

Drop by teaspoon onto cookie sheet.

Bake ½ hour or till puffed & golden

Let cool.

Filling:

Whip together: 1 box vanilla instant pudding & 1 ½ cups whole milk

Whip together in separate bowl: 1 carton heavy cream (1/2 pint) & a little sugar

Mix both mixtures together & fill cooled puffs.

Sprinkle with confection sugar & serve.

Store in refrigerator loosely covered

## NOTES

I used nonstick rimmed cookie sheets and they cooked perfectly 25 minutes convection bake 375.

CHEESE Version: mix with 2 cups shredded gruyere cheese, 1/4 tsp. cayenne, salt & pepper. I used the smallest scoop. Maybe sprinkle parmesan on top when they come out of oven too.