

CREAM PUFFS

1 cup water
½ cup butter
½ tsp. salt

1 tsp. sugar
1 cup flour
4 eggs

Preheat oven to 375°F. Heat the butter and water to a boiling point. Add the salt, sugar and flour all at once and stir vigorously until the mixture leaves the side of the pan and clings to the spoon. Remove from heat and cool slightly. Add the unbeaten eggs one at a time, beating thoroughly after each addition. Drop by spoonfuls on a greased cookie sheet, 1½ inches apart. Shape into rounds about 2 inches in diameter. Bake for 28-30 minutes or until they are a dark golden brown. (Don't remove them from the oven before they're fully baked or they'll collapse). Transfer them to a wire rack to cool completely.

When cooled, make a cut into the top of each with a sharp knife removing the tip of the puff. Inside remove any extra puff and then fill with cream filling, ice cream, whipped cream, pudding or fruit. Replace the tip and sprinkle with powdered sugar or drizzle with chocolate sauce. Cool in a refrigerator if desired. They may also be used to fill with chicken salad or other types of salads.

Yield: 15-18 puffs

POPOVERS

(These look and taste like German Pancakes in a muffin form.)

1 cup milk
1 cup sifted flour
¼ tsp. salt

1 tbsp. melted butter or oil
3 eggs

Preheat oven to 400*. Sift flour and measure it, then sift it again with the salt. Beat eggs; add milk and melted butter or oil. Add flour/salt to milk/egg mixture and beat until there are no lumps. Put about a tsp. of shortening/butter in each of 12 muffin cups and heat in oven until shortening/butter melts. Add batter and fill 1/2 to 2/3 full. Bake for 20 minutes. Serve with berries and/or whipped cream and sprinkled with powdered sugar. Or simple serve with syrup.

Yield: 12 popovers