

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Kaylee Ettinger

Recipe Name: Creme Puffs

Recipe Ingredients:

Dough:

- 1 Cup Water
- 1 Cup Flour
- 1 Stick Butter
- 4 Eggs, Unbeaten
- 1/4 Tsp. Salt

Filling:

- 1/2 Pt. Heavy Cream (8oz)
- 1/2 Pt. Milk (8oz)
- 1 Pkg. Jello - Instant Vanilla Pudding

Recipe Instructions:

Dough:

1. Bring water, butter and salt to a boil; stir in flour and cook until dough forms a smooth ball and leaves sides of saucepan clean.
2. Remove from heat and let cool slightly.
3. Add eggs one at a time beating well at each addition.
4. Drop by spoonfuls on a greased cookies sheet and bake at 450 for 10 minutes.
5. Reduce heat to 400 and bake 20 minutes more.
6. Cool and Cut in half to be filled.

Filling:

1. Beat all ingredients until thick.
2. Fill creme puffs and refrigerate.
3. Sprinkle with powdered sugar, or chocolate when serving, if desired.