

# Life Is What You Bake It!

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Name: Marissa Murdock

Recipe Name: Grandma Copp's Cream Puffs

## Recipe Ingredients:

- 1 Cup water
- ½ Cup butter
- 4 Eggs
- ¼ Teaspoon salt
- 1 Cup Flower
- Heavy whipping cream
- French vanilla pudding
- Chocolate Chips

## Recipe Instructions:

1. In a saucepan heat water, butter, and salt to a rolling boil. then reduce heat quickly
2. Stir in flour until a dough ball forms remove from heat
3. Beat eggs and add a little at a time to the dough and mix until ball reforms.
4. After all of the egg has been added, make small balls of dough and place on a baking sheet.
5. Bake at 400 degrees for 40 minutes and then cool.
6. Make french vanilla pudding and fill puffs once cool.
7. For Chocolate topping Boil whipping cream and then pour over chocolate chips.
8. Then add chocolate the top of cream puffs