

Dough

½ cup milk
½ cup water
1 stick of butter (cut into 8 pieces)
1 teaspoon salt
1 teaspoon sugar
1 cup flour
6 eggs

Frosting

2 and ½ cup heavy cream
2 tablespoons sugar

Instructions:

1. Preheat oven to 450 degrees F.
2. Mix all dough ingredients in a pot with the exception of the flour and eggs
3. Heat on medium heat until mixture begins to boil. Stir occasionally to keep mixture homogeneous
4. When the mixture begins to boil, add flour and reduce heat to medium low. Beat vigorously until moisture is mostly gone (this should take about a minute). The dough should be sticky but clumped.
5. Move mixture to new bowl. Add and beat in 5 of the eggs incrementally. This will take a bit of elbow grease.
6. Butter and flour 2 baking sheets. If you're fancy, make 2 inch diameter circles for puffs.
7. If you're very fancy, pipe the dough onto the sheet.
8. Place dough in over, turn heat off.
9. After 10 minutes, turn heat up to 350 F.
10. After another 10 minutes, rotate pan to ensure even cooking.
11. Cook for a final 10 minutes.
12. Remove puffs and leave to cool. They should be a nice golden brown and very light. It may require an extra 5 minutes depending on the oven and thickness of pan.
13. In a bowl, mix cream and sugar with mixer until it has "stiff peaks"
14. Cut open puffs and fill with cream (you can pipe if you want).
15. Top with powdered sugar.