
♦ Chocolate Eclairs ♦

I N G R E D I E N T S

1 cup water
1 stick butter
1 cup flour
4 eggs
2 packages instant vanilla pudding (1 will barely do it, 2 leaves extra)
4 ounces milk chocolate chips

I N S T R U C T I O N S

1. Preheat oven to 425.
2. Boil water and add butter. When melted, remove from heat and add flour. Add and beat in eggs individually.
3. Drop by ice cream scoop onto cookie sheet covered with parchment paper. Bake 15-20 minutes until brown.
4. Inject with pudding.
5. Topping: Boil water in saucepan, melt chocolate in metal bowl over boiling water. Pour into ziploc bag and cut a tiny piece out of the corner. Use this to pipe chocolate onto eclairs.