

Cream Puffs

1	Cup water
1/2	Cup butter
1/8	Teaspoon salt
1	Cup all-purpose flour
4	Eggs

In a medium saucepan combine water, butter and salt. Bring to boiling. Add flour all at once, stirring vigorously. Cook for 10 minutes. Add eggs, one at a time, beating well with a wooden spoon after each addition.

Grease baking sheet. Drop dough by 12 heaping tablespoons onto prepared baking sheet. Bake in a 400 degree oven for 30 to 35 minutes or until golden browned. Transfer cream puffs to wire rack; cool completely.

Cut tops from puffs; remove soft sough from insides. Fill with pudding, whipped, or ice cream. Replace tops. If desired, sift powdered sugar over tops. Makes 12 cream puffs.

- 작은 냄비에 물, 버터, 소금 넣고 끓이면 밀가루 넣어 살리겠는지
- 계란 넣어 잘 풀리게 짓는다.
- 뭉치고 잘 섞이게 한다.
- 큰 스푼으로 12개 떠서 팬에 ~~놓~~ 올려 오븐에 넣어 굽는다.

