**Cream Puffs**

Cream Puffs:

65 mL Water

30 mL Margarine

65 mL Flour

1 Egg

Filling:

75 mL Whipping Cream

2 mL Sugar

Method:

1. Preheat oven to 400°F. Line a cookie sheet with parchment paper.

2) Place water and margarine in a saucepan. Cook over medium heat until the margarine melts, then bring to a boil. Do not let it boil over.

3) Remove from stove and add flour (premeasured). Beat vigorously with a wooden spoon until thoroughly blended. Return to heat and cook stirring constantly until the mixture forms a ball and leaves the sides of the saucepan.

4) Fill sink with enough cold water to come halfway up the sides of the pan. Beat mixture while the pan sits in the water (not inside the pan) for 1 minute. This will help to cool dough.

5) Add egg and beat well. Batter should be smooth and very thick.

6) Drop onto cookie sheet. Bake for 15 minutes, reduce heat and bake at 350°F until dry and they do not collapse when removed from oven (approximately another 10-15 minutes).

7) In a large bowl, place whipping cream and sugar. Beat until soft peaks form, do not overbeat or it will separate.

8) Remove from oven, slice tops off with a sharp knife so they will cool without getting soggy.

9) Fill cream puffs with prepared whip cream. Dust with icing sugar if desired.