

Creampuffs

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|----|----------|--------|
| 3 | Cups | Water |
| ½ | Pound | Butter |
| ½ | Teaspoon | Salt |
| ½ | Cup | Sugar |
| 12 | Large | Eggs |



Pastry Cream:

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|---|------------|-----------------|
| 1 | Recipe | Custard |
| 2 | Cups | Heavy Cream |
| ¾ | Cup | Powdered Sugar |
| 1 | Tablespoon | Vanilla Extract |

1. Heat water, sugar, salt and butter to boiling. Using a heavy wooden spoon, stir in the flour and cook, stirring constantly until mixture forms a mass and pulls away from the side of the pan.
2. Transfer to mixer and add eggs, one at a time, using the paddle attachment. Pipe or scoop the paste onto a cookie sheet, spacing about 2 inches apart.
3. Bake in a 425° oven for 10 minutes. Reduce heat to 375° and bake another 12 minutes. Remove from oven place on wire rack to cool. Don't refrigerate – they'll get soggy.
4. When completely cooled, fill with pastry cream.

Custard:

| | | |
|---|-------------|-----------------|
| ¼ | Cup | Cornstarch |
| ¼ | Cup | Sugar |
| ¼ | Teaspoon | Salt |
| 2 | Large | Eggs |
| 2 | Cups | Whole Milk |
| 4 | Tablespoons | Butter |
| 1 | Tablespoon | Vanilla Extract |

1. Whisk together cornstarch, sugar and salt. Add the eggs and mix until smooth.
2. Bring the milk to a gentle boil, stirring constantly to prevent scorching. Remove from heat and slowly add about ½ cup to the egg mixture, while whisking constantly to temper the eggs. Whisk the tempered egg mix into the remaining milk.
3. Cook over medium heat, stirring constantly, until the mixture comes back to a gentle boil and thickens.
4. Remove from heat and stir in the butter until melted. Then stir in the vanilla. Pour the custard into a bowl and cover with plastic wrap to prevent a skin from forming. Chill until ready to use in Pastry Cream recipe.