

Mom's Famous Cream Puffs – These Cream Puffs Go Perfectly With A Cup Of Tea

Ingredients:

1 stick butter (8 Tablespoons)

1 cup water

1 tsp vanilla

4 eggs

1c flour

MOM'S FAMOUS FILLING:

1 pint heavy cream

1 package (3.4 OUNCES) instant vanilla pudding

$\frac{1}{3}$ cup milk

Makes approx 16

Instructions:

Bring the butter, water and vanilla to a boil.

Add the flour and stir constantly until it leaves the side of the pot and forms a ball.

Remove and cool.

Beat in 4 eggs, one at a time until smooth.

Drop by T. onto parchment lined cookie sheets

Bake at 400 degrees for about 25-30 minutes.

LET COOL.

Slice in half and pipe or scoop in Mom's filling.

Dust with powdered sugar.

Filling:

Beat the cream, pudding powder and milk in a mixer until thick like whipped cream!

Source : allrecipes.com