

# Tiny Cream Puffs

*Sherry Crews - Easley, SC*

*Treasure Classics - National LP Gas Association - 1985*

**Yield: 3 dozen**

*1 stick butter*

*1/2 cup boiling water*

*1 cup flour*

*1/4 teaspoon salt*

*4 eggs*

**Preparation Time: 30 minutes**

**Bake Time: 40 minutes**

In a saucepan, melt the butter in water. Add the flour and salt all at once and stir hard. Cook, stirring constantly, until the mixture forms a ball that doesn't separate. Remove from the heat and cool slightly.

Add the eggs, one at a time, beating hard after each addition until the mixture is smooth. Drop teaspoonfuls one inch apart on a greased pan.

Bake in a very hot 450 degree oven for 15 minutes. Then in a slow 325 degree oven for 25 minutes.

Remove with a spatula to a rack

When thoroughly cool, cut the top off of each puff. Fill with filling of choice.

---

Per Serving (excluding unknown items): 1564 Calories; 113g Fat (65.2% calories from fat); 39g Protein; 97g Carbohydrate; 4g Dietary Fiber; 1096mg Cholesterol; 1756mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 Lean Meat; 20 Fat.