

Cream Puffs – Grandma Grimm

½ c butter (not margarine),
1/8 tsp salt,
1 c water,
4 eggs,
1 c sifted flour,
½ tsp vanilla.

Place boiling water, butter, and salt in a heavy saucepan. When mix boils rapidly, add flour all at once stirring briskly. Stir until dough forms soft ball and leaves sides of pan.

Turn into bowl. Cool 2 minutes. Add eggs 1 at a time beating briskly until mix thickens and becomes stiff.

Drop spoonfuls onto ungreased pan. Bake very hot (450) for 15 min. Reduce heat to 350 for 20-25 minutes.