

## Cream Puff Shells



Quickly bring water, Butter and Salt to boiling.  
Pull pan almost off burner & turn heat to medium. Add flour all at Once. Stir quickly with wooden spoon until forms a ball.  
Set pan on a damp cloth. Add eggs one at a time blending each well.  
Drop by rounded Tbsp 3" apart on an ungreased cookie sheet to Make 12 puffs. Brush tops with glaze made from 1 egg yolk & 1 Tbsp cold water.  
Bake at 400° for 45-50 minutes or until hollow sounding.  
Do not open oven for 30 minutes.  
Place on racks to cool.

1	Cup Water		
1/4	Tsp Salt		
4	Eggs (Room Temperature)		
1/2	Cup Butter		
1	Cup Sifted Flour		