

## Carlyle Deli Cream Puffs

Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)

### INGREDIENTS:

1 C water  
1/8 tsp salt  
4 eggs

1/2 C margarine  
1 C flour

### **Filling:**

2/3 C sugar  
1 tsp salt  
4 egg yolks  
2 tsp vanilla

1/4 C (heaping) cornstarch  
3 C milk  
2 TBS margarine (Imperial)

### DIRECTIONS:

Bring to brisk boil: water, margarine + salt - add flour and beat into smooth ball - cool slightly - beat in 4 eggs, 1 at a time till smooth/glossy.

Drop by spoonful onto baking sheet lined with parchment paper (makes 5 or 6 large puffs - or use smaller amounts to make smaller creams puffs).

Bake 20-30 minutes at 350° F till golden brown and no bubbles appear on each puff - **THIS IS VERY IMPORTANT.**

Cool - cut each puff in half and fill with cream filling.

**To make filling:** Stir together cornstarch, sugar + salt - mix egg yolks + milk - slowly add to sugar mixture - stir together over high heat till boiling - cook additional 2 minutes after boiling - take from heat - stir in margarine + vanilla. When sufficiently cool, use as filling for the puffs.