



Balloons

1 cup water

1 tablespoon Crisco

3 eggs unbeaten

1 cup pastry flour

$\frac{1}{2}$ teaspoon salt

Bring Crisco and water to boil in a saucepan. Take from fire, add flour and salt. Return to fire, beat until it forms paste which leaves side of pan. When partly cool add eggs, one at a time, beating each one in thoroughly. Drop tablespoon of batter in moderately hot Crisco (350 to 360° F. or when cube of bread browns in 60 seconds). Fry slowly until puffed and brown. In frying Balloons be sure and leave room enough in the kettle for them to puff. Test with toothpick. Drain on soft paper. Cool. Make slit in one side, fill with jam mixed with sweetened whipped cream or crushed strawberries with whipped cream, or any other favorite fruit. Dust with powdered sugar.