

CHOCOLATE ÉCLAIRS

1 cup sifted flour
½ cup butter or other shortening

1 cup boiling water
3 eggs, unbeaten

Sift flour once and measure. Melt butter in water. Stir flour into steadily boiling water. Cook and stir constantly until mixture leaves sides of pan in smooth, compact mass. Turn into mixing bowl and thoroughly beat in 1 egg at a time. Force mixture through pastry bag or shape with spatula into éclairs, 4½ x 1 inches, on greased cooky sheet. Bake in hot oven (450° F.) 20 minutes, then reduce heat to moderate (350° F.) and bake 10 minutes longer. With sharp knife make slit in one side and insert Soft Chocolate Cream Filling. Cover with Chocolate Frosting and Filling. Makes 2 dozen éclairs.

SOFT CHOCOLATE CREAM FILLING

2 squares Baker's Unsweetened Chocolate, cut in pieces

2 cups milk
¾ cup sugar
⅛ teaspoon salt

3½ tablespoons flour

2 eggs, slightly beaten

½ teaspoon vanilla

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Sift sugar, salt, and flour together; add to eggs. Pour small amount of chocolate mixture over egg mixture, stirring vigorously. Return to double boiler and cook 15 minutes, or until thickened, stirring constantly. Add vanilla. Cool. Makes 2½ cups filling.

