

## Cream Puffs.

Material for Paste—Butter, one-quarter cup; salt, one-quarter teaspoonful; sifted flour, one cup; boiling water, one cup; eggs, four.

Utensils—Saucepan, cup, spoon, knife, baking sheet.

Directions—Combine salt, butter and water; add flour and cook until it balls on the spoon. Cool; add eggs, one at a time, beating each in well; drop on buttered tins and bake in a hot oven.

### Filling.

Materials—Sugar, three-fourths cup; eggs, two or three; butter, one teaspoonful; milk, one pint, flour, one-third cup.

Utensils—Double boiler, spoon, cup, knife.

Directions—Beat together sugar, flour and milk. Cook in double boiler until it thickens, pour on egg, beaten lightly; return to double boiler, add butter, and cook until thick. Cool and put inside puffs.