

## Cream Puffs. (Prize Recipe.)

Put 4 level tablespoons butter into  $\frac{1}{2}$  cup boiling water. Take  $1\frac{1}{2}$  level tablespoonsful of cornstarch and add enough flour to make 1 cup. When well mixed turn into the boiling water, add a pinch of salt and stir until the mixture leaves the sides of saucepan, then remove from the fire and cool by beating. Stir in, one at a time, 2 unbeaten eggs, beating the mixture thoroughly. Line a baking pan with buttered paper and drop the batter upon it by spoonful, making the spots as round as possible but a little higher in the center, and bake in a hot oven for 30 minutes.

Split open when entirely cold and fill with the following filling:

Filling for Cream Puffs.—Sift together 2 teaspoons flour and 2 level tablespoons cornstarch. Put a small pinch salt into  $\frac{1}{4}$  cup cold milk and mix all together. Add  $\frac{3}{4}$  cup scalded milk, stir until entirely smooth and cook 20 minutes in a double boiler. Add the beaten yolks of 2 eggs and cook just long enough to set. Remove from fire and add a teaspoonful of vanilla and  $\frac{1}{4}$  cup sugar. If not smooth, strain. When cold fill the puffs, and put the two parts together again.