

Successful Cream Puffs.

DEAR FORUM: Here is my cream puff recipe which is always successful:

1 cup water.

3 eggs unbeaten.

$\frac{1}{2}$ cup shortening.

1 cup flour.

$\frac{1}{4}$ teaspoon salt.

METHOD:

Boil water and shortening for about 1 minute, add the flour and salt all at once and stir continually until so thick it will come away from the sides of the pan. Add the eggs, one at a time, beating well after each egg. Shape the mixture on a pan, either round or oblong. Bake in a moderate oven 30 minutes and when baked leave in oven 20 minutes longer to dry out. When cold make an opening in the end and by using a pastry bag fill each one with whipped cream.