

Cream Puff

½ butter or margarine

1 c. boiling water

1 c. flour

4 eggs

Put water and margarine in a pan and bring to a boil, then lower to medium. Add flour in one shot until and stir until in turns into a ball remove from stovetop, then add eggs one at a time.

Put onto a cookie sheet and bake at 350 F (pref. convection bake) for 20mins