



Noreen's Kitchen

Cream Puff Dough

Classic Choux Pastry

Ingredients

1 cup cold water	1 teaspoon granulated sugar
1 stick (4 ounces) butter	1 cup all purpose flour
1/2 teaspoon salt	4 whole eggs

Step by Step Instructions

Preheat oven to 375 degrees.

Place water, butter, sugar and salt in a saucepan and bring to a boil over medium high heat.

Add flour and stir until it comes together in a shaggy ball. Keep over the heat until a light film forms on the bottom of the saucepan. When you stir and turn the dough over it will be smooth and want to stay together.

Transfer to a deep bowl or the bowl of your stand mixer allow to cool for five minutes before proceeding.

Using your mixer on low, add one egg at a time waiting until it is incorporated before adding the next one. When you can see the mixture pulling away from the side of the bowl slightly after adding the last egg, your mixture is ready.

NOTE: You can mix this by hand but it is very difficult toward the end as this batter gets very thick and hard to mix.

You can now scoop the mixture using a couple of spoons or a cookie scoop or you can place the dough in a piping bag and pipe the shells you desire.

Bake for 25 to 30 minutes or until puffed, golden brown and when one is opened up you see the insides are dry and not soggy. There will be some moistness on the inside, just not wetness.

The amount this recipe yields, depends on how big or small you choose to make your shells. I get approximately 18 medium sized cream puff shells from one recipe.

If you wish to make these in advance, you can pipe or scoop onto a baking sheet and then freeze till solid then transfer to a zip top bag or airtight container and store in the freezer for up to 3 months until ready to bake. To bake, lay out the desired amount on a baking sheet lined with parchment and allow to thaw. Bake as above.