



Oma's Eclair or Cream Puff Recipe

Ingredients:

- 1 cup water
- ½ cup butter
- pinch salt
- 1 cup all-purpose flour
- 4 eggs
- 2 cups whipping cream
- 2 packages Dr. Oetker Whip It to stabilize whipped cream

Instructions:

1. Preheat oven to 400° F.
2. In a medium-sized pot, bring water, butter, and salt to boil, until butter is melted.
3. Remove from heat and add flour all at once, stirring until smooth and mixture comes away from the sides of the pan
4. Return to heat and cook for 1 minute, stirring constantly.
5. Cool slightly (just a few minutes). Using either a wooden spoon or a mixer, beat in eggs one at a time, mixing well after each one.
6. Drop by tablespoons onto a parchment-lined baking sheet, leaving space between puffs.
7. Bake 20 - 30 minutes or until golden and crisp. Do NOT open oven door during first half of baking or puffs will collapse.
8. Immediately upon removing from oven, cut a small slit in side of puff to release steam.
9. Prepare the filling by whipping the cream together with the Whip It until thick.
10. Once cooled, either split puffs with a sharp knife and fill them with whipped cream or use a pastry bag to pipe the cream into the center of the puff through the side slit.
11. Makes 20 - 25 puffs, depending on size.
12. Check out the alternate fillings and toppings below.

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Hints:

- Once you split the baked puffs, remove any 'doughy' parts from inside the puff, before filling with the cream.
- Below are the instructions for making swans.
- To make eclairs, just pipe the dough into oblong shapes, about 3 inches long and 1 inch wide. Shown below, they are glazed with chocolate and served with fresh fruit.
- Don't have Whip It? Add 2Tbsp powdered sugar, instead.