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PÂTE À CHOUX

YIELD: About 3 lbs. of dough.

The number of cream puffs you get will be determined by how large you pipe them.

Ingredients

- 1 cup (240 ml) whole milk
- 1 cup (240 ml) water
- 8 oz. (225 g) butter (unsalted)
- 1½ teaspoons salt
- 1 tablespoon sugar
- 1¼ cups (270 g) flour
- 2 cups (16 ounces/455 g) whole eggs

Preparation

1. Preheat the oven to 350 F (175 C). Line a baking sheet with a piece of parchment paper.
2. Place water, milk, butter, salt and sugar in a medium saucepan.
3. Heat on medium high until the mixture begins to boil.
4. Whisk in the flour; this will thicken the mixture.
5. Cook, stirring constantly with a spatula, for 1 to 2 minutes.
6. Place the mixture into a stand mixer fitted with the paddle attachment.
7. Mix on low and slowly add the eggs (one or two at a time), scraping the bowl with each addition.
8. Place dough into a piping bag fitted with a round tip and pipe round mounds to desired size (note: they will enlarge in the oven).
9. Bake for 30 minutes or until fully expanded and golden brown. To test doneness, take one cream puff out of the oven and let sit for 30 seconds, if the cream puff holds its shape, they are ready; if not, cook for a few more minutes