

Miniature Cream Puffs from Shirley Feneis
(good for hors d'oeuvres or dessert)

Ingredients:

½ cup water

¼ cup butter/margarine

1/8 tsp. salt

½ cup flour

¼ cup finely grated cheddar cheese (opt)

2 eggs

Directions:

Combine water and butter in pan; bring to boil.

Add salt and flour all at once; stir quickly until mixture forms a ball.

Remove from heat and add cheese, if desired.

Beat in one egg at a time, continue beating well until mixture is like velvet.

Refrigerate mixture for one hour.

Place one scant teaspoon on a lightly greased cookie sheet; mound with tip of spoon.

Bake at 400 degrees for 15-18 minutes until puffed and golden brown.

To serve, split cream puffs in half and fill with desired filling, your choice of canned cheese spread, favorite meat salad, or for dessert, prepared pudding, drizzled with chocolate. Makes 3-4 dozen.

Meat Filling

1 ½ cup chopped chicken, tuna, shrimp or crab meat

2 Tbsp. minced celery

1 tsp. minced onion

3-4 Tbsp. mayonnaise

Combine all and mix well.