

Pate a Choux

¾ c. Water
6 Tbs. Butter
¼ tsp. Salt
1 Tbs. Sugar
1 c. All-purpose Flour
4 Eggs

Directions

Preheat oven 425. Line baking sheet with parchment.

In saucepan combine water and butter and sugar. Over medium heat bring to boil, stirring occasionally. Once boiling remove from heat and add flour, stir until combined. Return to heat, stirring continuously, cook until mixture appears dry and pull from pan.

Transfer to bowl and allow to cool slightly. Add eggs one at a time, stirring until egg is fully incorporated after each addition. Mixture will look like mashed potatoes and will be very sticky.

Transfer mixture to pastry bag, fitted with a large round tip. Pipe into desired shape, keeping them about 1 inch apart. Place in 425f oven, until puffed and light golden brown, about 10-15 minutes. Lower oven temperature to 350f and continue baking until deep golden brown and dry, about 15-20 minutes. Remove from oven and place on rack to cool.