



Category (Dessert)

## Éclairs

Submitted by (Unknown)

<p><b><u>Recipe</u></b></p> <p><b>Shells</b></p> <p>½ cup Butter and margarine          1 cup water          1 cup flour</p> <p>Boil butter and water with a pinch of salt, take off heat, add flour, and stir until it leaves the side of the pan. Cool slightly. (So the eggs will not cook at all)</p> <p>4 Eggs</p> <p>Add the eggs one a time. (If you are doubling the recipe, you still need to add each egg one at a time.) Chill 3 hours before cooking. Bake @ 400 degrees for 30 min.</p> <p><b>Filling</b></p> <p>2 pkg. 3.4 oz. Instant French Vanilla Pudding          1 pint Whipping Cream          ½ cup milk</p> <p>Mix until stiff and fill Shells. Frost with Chocolate Frosting.</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>