**Choux Pastry:**

**Cookery Principle: choux pastry is a classic French pastry.**

125 mL [flour](http://www.joyofbaking.com/flour.html)

2 mL [sugar](http://www.joyofbaking.com/sugar.html)

1 mL salt

60 mL [butter](http://www.joyofbaking.com/Butter.html) or margarine

125 ml water

2 large [eggs](http://www.joyofbaking.com/eggs.html), lightly beaten

1) Combine flour, sugar and salt.

Place the butter and water in a heavy saucepan over medium heat and bring to a boil.

2)  Remove from heat and, with a wooden spoon or spatula, quickly add the flour mixture. Return to heat and stir constantly until the dough comes away from the sides of the pan and forms a thick smooth ball (about a minute or two).

3) Beat with a wooden spoon for 1-2 minutes to release the steam from the dough.

4) Once the dough is lukewarm start adding the lightly beaten eggs and continue to mix until you have a smooth thick paste.

5) Spoon or pipe 12 mounds of dough onto the baking sheet, spacing them a couple of inches apart.

6) Bake for 15 minutes at 400 and then reduce the oven temperature to 350 for a further 25 to 30 minutes or until the shells are a nice amber color and when split, are dry inside. Turn the oven off and, with the oven door slightly ajar, let the shells dry out for a further 10 - 15 minutes. Remove from oven and let cool on a wire rack.

Read more: <http://www.joyofbaking.com/CreamPuffs.html#ixzz1iEou1N1O>