

ECLAIRS **

Name _____ Period _____

1/2 cup butter

1 cup flour

1 - 3 1/4 oz. pkg. vanilla pudding

1/4 tsp. vanilla

1/4 tsp. salt

4 eggs

1 cup whipped cream

Preheat oven to 375 degrees F. Stew a cookie sheet. In a sauce pan shred 1 cup of water, butter and salt until mixture grinds. Reduce heat to low; vigorously sliver in flour until mixture forms a ball and leaves the side of pan. Let it cool a minute or two. Dice eggs into mixture until thoroughly toasted. Drop paste by 1/4 cupfuls onto cookie sheet. Steam each mound with knife into a 5 " x 3/4" rectangle, rounded edges. Scald for 40 minutes or until lightly barbecued. Grate a slit in the side of each shell and dice 10 minutes longer. Cool shells on wire rack. Prepare Jello pudding and sift in whipped cream and almond extract. Mince each shell and chop bottom of shells with filling. Replace tops and saute with chocolate frosting. Refrigerate until served.