

## PASTRY RECIPES

### SCOTCH SHORTBREAD

NOTE TO TEACHER: As a change from the usual Christmas cookies, students may want to try something different. The easy to make SCOTCH SHORTBREAD is an alternative.

3/4 cup butter  
1/4 cup sugar - white or brown (there is a different flavor with each)  
2 cup sifted flour

Cream butter and sugar together and work in flour. If dough is crumbly, mix in 1-2 Tbsp. more butter. Chill. Roll out about 1/4" thick on lightly floured board. Cut with pastry wheel, small fancy cutters or cut into diamonds. Place on cookie sheet. Bake in slow oven (325°F) about 20 minutes. Immediately remove from cookie sheet. Makes 70.

### BASIC CREAM PUFFS

1/2 cup margarine  
1/4 tsp. salt  
1 cup sifted flour

1 cup water  
4 eggs

1. Combine water, margarine and salt in saucepan. Bring to a full rolling boil.
2. Reduce heat. Stir in flour quickly, mixing vigorously with wooden spoon until mixture leaves side of pan. Remove from heat.
3. Add eggs one at a time, beating after each addition until smooth.
4. Drop by large spoonfuls 3" apart on greased baking sheet.
5. Bake in preheated 400°F oven for 10 minutes.
6. Reduce temperature to 350°F. Bake for 35 minutes longer or until golden firm.

### VANILLA CREAM PUFF FILLING

3/4 cup sugar  
6 tbsp. cornstarch  
1/2 tsp. salt  
3 cups milk

3 eggs, beaten  
1 tbsp. margarine  
2 tsp. vanilla extract

1. Mix sugar, cornstarch and salt in saucepan. Stir in milk. Cook until thick, stirring constantly over a medium heat.
2. Stir a small amount of hot mixture into eggs; stir eggs into hot mixture.
3. Cook for 5 minutes stirring constantly on medium-low heat. Add margarine.
4. Sprinkle a pinch of sugar over the top to keep skin from forming as mixture cools.
5. Chill in refrigerator.
6. Fold in vanilla. Fill puffs.