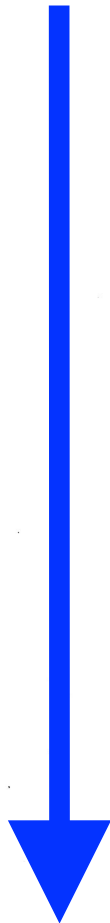


## Cream Puffs or Eclairs

1/2 Cup shortening    1 Cup flour sifted  
1 Cup boiling water    4 eggs unbeaten

Add butter to water, heat until  
butter melts, add flour all at  
once, and stir vigorously until ball  
forms in center of pan. Cool slightly,  
add eggs one at a time, beating after  
adding each egg. Mixture should be



375° for 10 minutes. Bake for 50 minutes  
at 350°