**CREAM PUFFS**

Ingredients:

-1 cup water

-½ cup softened butter

-1 cup flour

-4 eggs

Instructions:

1. Combine water and butter in large saucepan and bring to a boil. Add flour to butter mixture all at once, stirring vigorously over low heat until mixture pulls away from sides and forms ball in center. Remove from heat and cool 4 minutes.
2. Add eggs one at a time, beating thoroughly with a wooden spoon after each addition. Beat until smooth.
3. Drop batter by heaping teaspoonfuls 2 inches apart onto lightly greased baking sheets.
4. Bake at 400 for 20-25 minutes or until golden brown. Cool on wire racks away from drafts.

Filling:

-1 3.5 oz pkg instant vanilla pudding mix

-1.25 cups milk

-1 cup whipping cream, whipped

-1 tsp almond extract

Prepare pudding according to instructions on box, using 1 ¼ cups milk. Fold in whipped cream and extract. Chill 2 hours.

Almost cut tops off shells (hollow out). Fill to top.

Shelley Van Der Noord