

## **Pate a Choux**

Water- 16 oz

Salt- small pinch

Butter, cubed- 8 oz

Bread Flour- 12 oz

Eggs- about 6 (I'll explain)

### **Directions:**

1. Bring water, salt and butter to a boil stirring constantly.
2. Once butter is melted, add flour and stir until mixture forms a ball and leaves a film at the bottom of the bowl.
3. Transfer to mixing bowl and cool slightly. Add eggs one at a time until batter forms a V.
4. Pipe into shapes and bake at 400 degrees for 10 minutes then vent oven to 350 until done.