Cream Puffs

(makes 24)

1 cup boiling water

½ cup butter

1 cup flour

4 eggs

Combine boiling water and butter.

Stir until butter melts.

Add flour and stir until mixture forms a ball.  Cool 2 minutes.

Stir in eggs, one at a time, with a wooden spoon.

Fill a pastry bag with filling.

Pipe small cones onto a silpat lined baking sheet.

Bake 25 minutes at 400.  Remove from oven.  Cool.