

Profiteroles

75 g. butter, chopped
1 cup water
1 cup plain flour

4 eggs
300ml whipped
cream

1. Combine butter & water in saucepan, bring to boil. When butter is melted, and water boiling rapidly, add sifted flour all at once, stir vigorously until mixture leaves side of saucepan & forms a smooth ball.
2. Transfer mixture to small bowl of electric beater, add eggs one at a time, beating well after each addition. Mixture shd. be glossy.
3. Drop teaspoonfuls of mixture about 5cm apart on greased oven trays. Bake in hot oven (~~425~~⁴²⁵-450°) 10 mins; reduce heat to moderate, bake further 15 minutes or until puffs are lightly browned & crisp. make a small slit in the side of puffs to allow steam to escape; return to moderate oven for about 10 minutes or until dry.
4. Fill with cream (cut out soft mixture from centre);
Serve with chocolate sauce.