

Classic French Eclairs



PREPARATION TIME
25 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
espresso



MONEY
Cook's
SAVER

Eclairs will puff better if they are cooked immediately. If you prepare the dough ahead of time, press plastic wrap against the surface of the dough to prevent a skin from forming.

SHOPPING LIST

- pudding mix
- frosting
- whipped topping

ON HAND

- butter
- flour
- salt
- eggs
- milk

INGREDIENTS

- 1/2 cup butter or margarine
- 1 cup water
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 4 eggs
- 1 (10-ounce) package vanilla instant pudding mix
- 1 cup milk
- 2 cups whipped topping
- 1 (16-ounce) can milk chocolate frosting

MAKES 12 ECLAIRS

COOKIN' *Express*

- If you want a thicker pudding for the filling, use half the amount of milk.
- Prepared pudding can be found in the dairy section of the grocery store. Vary the flavor by trying butterscotch or chocolate pudding as the filling.

Make Ahead

You can prepare the pudding up to 1 day ahead. Refrigerate until needed.

◆ VARIATION

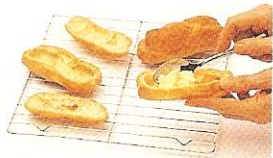
For a savory lunchtime treat, fill the eclairs with creamed chicken instead of pudding and omit the frosting.

- 1 Preheat oven to 400°F
- 2 Bring butter and water to a boil in a saucepan. Add flour and salt all at once. Cook, stirring vigorously, until mixture forms ball. Remove from heat.



- 2 Add eggs 1 at a time, beating until smooth after each addition. Spoon into strips on greased baking sheets. Bake for 30 minutes or until golden brown.

- 3 Split lengthwise; scoop out doughy centers. Cool on wire racks. Prepare pudding mix with milk using package directions. Blend in whipped topping.



- 4 Spoon pudding into eclairs. Replace tops. Warm frosting in microwave on HIGH for 3 minutes. Drizzle over eclairs.