**Cream Puffs**

¾ cup flour

¼ tsp. salt

Pinch of ground nutmeg

¾ cup water

6 tbsp. unsalted butter, cut into 6 pieces

3 eggs

1. Preheat the oven to 400F.
2. Line a large baking sheet with parchment paper.
3. In a medium/large saucepan, bring the water and butter to a boil.
4. Sift together the flour, salt and nutmeg.
5. Remove the water from the heat after it boil and add the dry ingredients all at once.
6. Beat with a wooden spoon for about 1 minute until well blended and the mixture starts to pull away from the sides of the pan.
7. Set the pan over low heat and cook the mixture for about 2 minutes, beating constantly with the wooden spoon. Remove from the heat.
8. Beat eggs in a small bowl. Add egg mixture by tablespoonful mixing with the wooden spoon between additions of egg.
9. After each addition of egg, the dough will look slimy like you did something wrong…you didn’t just keep mixing until the dough is smooth again. Once you have added all of the egg mixture your dough should be smooth and shiny and it should pull away from the pan.
10. Using an ice cream scoop or two tablespoons drop the dough onto the baking sheet in 12 mounds. Bake for 25 – 30 minutes until the pastry is well risen and browned. Turn off the oven and leave the puffs to cool with the oven door open.

**Chocolate sauce**: place the 5 ounces of chocolate, 4 tbsp. water or cream in a double boiler or in a bowl placed over a pan of hot water and let melt, stirring occasionally. Keep warm until ready to serve, or reheat over simmering water.

**To assemble**: split the cream puff in half and put a small scoop of pastry cream, pudding, or ice cream in each bottom half. Replace top and dip or drizzle with chocolate.