

Chocolate Cream Puffs

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Ingredients

Cream Puffs

- 1 cup boiling water
- 6 tablespoons butter
- 2 squares chocolate
- pinch salt
- 1 cup flour
- 4 eggs

Filling

- 1 package chocolate pie filling
- 1 square chocolate
- 1 1/2 cups milk
- 2 tablespoons sugar
- 1 tablespoon butter
- 1 tablespoon instant coffee

Instructions

Cream Puff

Combine water, butter, chocolate and salt; bring to a boil. Add flour all at once and combine. Add eggs one at a time. Stir after each addition until the batter again forms a mass. Shape as desired on a buttered baking sheet. Bake at 400°F for 10 minutes. Reduce temperature to 350°F, and bake until done- about another 30 minutes.

Filling

Melt chocolate, add filling mix, milk, sugar and cook until thickened. Add coffee and butter. Cool.