# Choux Pastry

Make-ahead · Serves a crowd · Makes enough for about 24 cream puffs or about 12 éclairs

*Ken's note: TBD*

The dough for cream puffs and éclairs. Shape, bake, and fill on the Cream Puffs and Éclairs page; fill with Crème Pâtissière.

## Ingredients

- ½ cup water
- ½ cup whole milk
- ½ cup (1 stick) unsalted butter, cut into pieces
- 2 tsp to 1 Tbsp sugar
- ½ tsp salt
- 1 cup all-purpose or bread flour
- 4 large eggs, at room temperature, plus a little more if needed

## Method

1. Bring the water, milk, butter, sugar, and salt to a full boil in a saucepan, so the butter is completely melted.
2. Take the pan off the heat and add the flour all at once. Stir hard until it forms a smooth ball. Return to medium heat and stir 1–2 minutes, until a thin film forms on the bottom of the pan.
3. Transfer to a mixer bowl and beat a minute or two (or let it stand 5 minutes) so it cools slightly. Beat in the eggs one at a time, waiting until each is absorbed. The dough should be smooth and glossy, and fall slowly from the beater in a V-shaped point. If it’s stiff, beat in a little more egg until it does.
4. Use right away, or cover and refrigerate up to a few hours.