

Cream Puff Swans

1 cup sifted unbleached flour
4 eggs, one at a time
pinch of baking soda or
baker's ammonia
1 cup boiling water

1 stick butter
¼ tsp. salt
Cream Filling for Peach Cakes and
Swans, Page 81

Melt the butter in boiling water. Add salt and flour, all at once. Beat furiously. Cook, stirring constantly until mixture forms a ball that holds together. Remove from heat, and cool slightly. Add eggs, one at a time, beating well after each addition. Beat until smooth. Drop by spoonfuls on a greased cookie sheet about 2 or 3 inches apart.

Bake in a hot oven 450° for 15 minutes, then turn to 325° for 25 minutes more. Turn oven off, remove puffs, slice off tops easily, about ½" from the top. Set aside tops to cool. Return the bottom only, to the oven which is turned off, to dry out for about 15 minutes. Remove from oven and cool off.

If swans are to be made, reserve part of this batter to pipe out the necks with a No. 9 or No. 10 pastry tube in a pastry bag. Place some of the batter into a pastry bag and squeeze out or pipe a neck, making as many as you need for the amount of swans you are making. Bake on a greased cookie sheet for only 5 or 7 minutes at 400°, but watch closely. Slide necks gently from cookie sheet and cool.

When bottoms of cream puffs are dried out and cooled off, place about a full tablespoon of cream into the cream puff bottom and set aside for a moment. Cut the tops of the cream puff in half gently. Cut as well as possible, using a scissors, a wing for each side of the swan. Gently place the wings toward the back of the filled puff and place the neck more in the forefront to resemble a swan. Don't worry if it's not perfect, the cream helps to hold the pieces in place. Try them. Use the recipe, Cream Filling for Peach Cakes and Swans which is on Page 81.

Yield: approximately 20 small swans



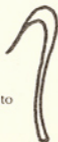
Baked cream puff, line denotes where to cut off for swan's body



Top section of cream puff, to be cut into wings



Body of swan, hollowed to receive cream



Neck of swan



Finished wings



Finished swan

Cream Filling for Peach Cakes and Swans

2 slightly beaten large eggs
½ cup enriched flour
½ tsp. salt
2 scant cups milk

1½ tsp. vanilla
½ tsp. orange flavor
½ cup sugar

Mix dry ingredients together, slowly stir in the milk. Cook and stir over low heat, until the mixture boils and thickens. Cook a few minutes longer. Stir a little hot mixture into the eggs, pour back into the remaining hot mixture, stirring constantly, bringing it just to boiling. Cool slightly, add orange flavor and vanilla, cover the surface with paper towels and cool well in refrigerator.

This makes approximately 2¼ full cups and is really out of this world but keep cream thick. Prepare this cream first before baking the peach halves or swans. Batter for swans is on Page 82 and the batters for the peaches are on Pages 87, 88, 89 and 90.

Note: I prefer to cover cream with paper towels because wax paper sweats sometimes, making the cream watery.



Cream Filled Peach



Cream Filled Swan