

Cream Cakes

Recipe courtesy of *Cooking School Text Book; and Housekeepers' Guide to Cookery and Kitchen Management* by Juliet Corsen, Superintendent of the New York Cooking School

Ingredients:

8 eggs
1 oz butter
Flour and Corn starch
1 pint milk
Sugar and flavoring

Directions:

- Put one ounce of butter over the fire to melt in one pint of water.
- When the water boils, beat into it four ounces of flour.
- Let it cook five minutes, stirring it constantly to prevent burning.
- Remove it from the fire and beat six eggs into it, two at a time.
- When thoroughly mixed and beaten, put the batter by the tablespoonful on a baking sheet which has been buttered and floured.
- Brush the tops of the puffs with beaten egg and bake them in a moderate oven about half an hour.
- Cool them, cut them open at one side, and fill them with Pastry Cooks' Cream (recipe below).

Pastry Cooks' Cream

- Mix together in a sauce-pan two ounces of corn starch, two ounces of powdered sugar and the yolks of two eggs.
- Gradually stir in a pint of milk
- Put the cream mixture over the fire and stir it constantly until it has boiled five minutes
- Remove it from the fire, flavor it with a teaspoonful of Vanilla Essence.
- Pour it into a bowl to cool, then fill the puffs with it.