

Cream Puffs

1 cup water
1/2 cup butter
1/8 teaspoon salt
1 cup flour
4 eggs
2 cups whipped cream
1/2 cup creamy, chocolate hazelnut spread (Nutella)
powdered sugar

1. Combine water, butter and salt in a medium saucepan. Bring to boiling. Add flour all at once, stirring vigorously. Cook and stir until the mixture forms a ball. Remove from heat. Cool for 10 minutes. Add eggs, one at the time, beating well with a wooden spoon after each addition.
2. Drop by slightly rounded teaspoonfuls of dough onto a greased baking sheet. Bake in a 400°F oven for 20 to 25 minutes or until golden. Transfer cream puffs to a wire rack; cool.
3. Cut puffs in half, and fill one half with chocolate spread and the other half with whipped cream. Sift powdered sugar over tops.

Makes about 80 cream puffs