# **Cream Filling & Chocolate Frosting for French Éclairs**

Filling: Frosting:

½ cup sugar 1 ½ oz. chocolate (squares)

2 tablespoons cornstarch 1 teaspoon corn syrup

1/8 teaspoon salt pinch of salt

2 cups 2 tablespoons cream

2 egg yolks, slightly beaten 1 teaspoon butter

2 tablespoons margarine 1 teaspoon vanilla

2 teaspoons vanilla

Filling: Mix sugar, cornstarch, and salt in a saucepan. Stir in milk gradually. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir for 1 minutes. Stir at least half of the hot mixture gradually into the egg yolks (stir CONSTANTLY!). Blend egg mixture back into hot mixture. Boil and stir for 1 more minute. Remove from heat and stir in margarine and vanilla. Cool completely. Frosting: place all ingredients but vanilla in a small saucepan. Stir over low heat and cook for 1 to 2 minutes. Take off heat and add vanilla. Cool slightly and frost éclairs.

# **Cream Puffs for French Chocolate Éclairs**

1 cup water

½ cup margarine or butter

¼ teaspoon salt

1 cup flour

4 eggs

Heat oven to 425🌣F. Heat water, salt, and margarine to rolling boil in saucepan. Stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 minutes. Remove from heat. Beat in eggs, one at a time. Continue beating until smooth. Drop dough by spoonfuls about 3 inches apart onto ungreased cookie sheet. Bake until puffed and golden, about 20-25 minutes. Allow to cool completely. Cut off tops and fill with cream/pudding filling (you can use instant vanilla pudding or make homemade pudding). Top with chocolate frosting.

# **French Crepes**

1 cup milk 2 eggs

2 tablespoons butter, melted ¼ teaspoon salt

1 cup flour, sifted 2 teaspoons sugar

½ teaspoon vanilla

Combine milk, egg, butter, and salt in a blender. Add flour. Blend together, scraping sides for about 2 minutes. Pour into a bowl and refrigerate for at least 2 hours (or overnight). Pour a small amount on a well greased frying pan. Rotate pan to evenly and thinly spread batter all over the pan. Cook and turn (these do not brown like pancakes). Cool slightly and serve with mousse, whipped cream, fresh fruit, etc. Makes 16 crepes.

\*\*You can make savory crepes to fill with ham and cheese by omitting the sugar and vanilla.

**French Hot Chocolate**

5 cups milk

½ cup heavy whipping cream

2 ½ teaspoons sugar

1/3 cup chocolate syrup plus more for taste.

Heat milk on medium on a stovetop range. Meanwhile, whip the cream to stiff peaks. Add chocolate Syrup and the sugar.

**TO SERVE**: Put a scoop of chocolate whipped cream into an 8 oz glass and pour in hot milk. Stir and enjoy!

# **French Mousse Au Chocolate**

2 large eggs, separated 2 tablespoons water

¼ teaspoon cream of tarter 1 cup whipping cream

2 tablespoons powdered sugar 1/2 teaspoon vanilla

¾ cup semi-sweet chocolate chips

Melt chocolate chips in microwave or in a double boiler over stovetop. When shiny, beat water and yolk together and mix into chocolate. In a small bowl, beat egg white until stiff, adding cream of tarter. Fold egg whites into chocolate mixture. In a separate bowl, beat whipping cream until stiff and add vanilla and powdered sugar. Fold whipping cream into chocolate mixture. Chill completely. Serve in goblets or as the center of crepes. Serve with whipped cream.

# **French Petite Baguette**

1 tablespoon yeast 1 cup + 2 tablespoons warm water

1 ½ tablespoons sugar 2 tablespoons shortening

3+ cups flour 1 ½ teaspoons salt

In a mixer, coming yeast, sugar, and 2 tablespoons warm water. All yeast to dissolve. Add and beat in shortening, 1 cup of water and rest of water. Mix for 1 minute. Add remaining flour until soft dough is formed. Knead with dough hook or hands until smooth and elastic. Cover and let rise until doubled. Punch down and let dough relax for 10 minutes. Roll dough out into a rectangle. Starting at one of the long sides, roll the dough into jelly-roll style loaf. Tuck in end and make it taper. Place seam-side down on a lightly greased baking sheet. Cover and let rise for 20-25 minutes. Brush with cold water and diagonally slit the top of the bread. Bake at 400🌣F for 25-30 minutes. Makes 2 loaves.

# **French Toast**

4 eggs

1/2 teaspoon salt

1/2 cup milk

2 tablespoons sugar

8-10 slices of bread

butter to grease skillet

In a shallow casserole dish, beat eggs with fork. Add salt, milk and sugar and mix. Heat skillet and grease with butter. Quickly dip bread slice into the egg mixture, turning until coated. Place on skillet and cook until brown on both sides. Serve.