**Pate a Choux**

**Dough:**

1 cup water

6 Tbsp. butter

1 ½ Tbsp. sugar

1 1/3 cups AP flour

4 eggs + 2 egg whites (save the yolks)

**Optional:**

¼ cup chocolate chips (for chocolate pastry cream)

¼ cup pureed strawberries (for strawberry pastry cream)

1 smashed banana (for banana pastry cream)

½ tsp. cinnamon and ½ tsp nutmeg (for spiced pastry cream)

1 cup chocolate chips (for dipping)

**Pastry Cream:**

2 cups milk

¼ cup sugar

2 egg yolks (from above)

1 egg

¼ cup cornstarch

1/3 cup sugar

2 Tbsp. butter

1 tsp. vanilla extract

**INSTRUCTIONS**

**Dough:**

1. Preheat oven to 425°.
2. In a medium pot, bring the water, butter, and sugar to a boil.
3. Remove the pot from the heat and stir in the flour. The mixture should become smooth and form a dough ball.
4. Put the dough into your Kitchenaid bowl and fit it with the dough hook and let cool for about 5 minutes. On slow speed, add 1 egg at a time and mix until the egg is fully mixed in. Repeat until all eggs have been incorporated.
5. Transfer the dough to a piping bag and pipe out onto parchment lined ½ sheet pans.
6. Bake for 10 minutes; turn the oven down to 350°, and bake for another 10 minutes.
7. Flip them over and pierce with a knife to remove the steam from them.

**Pastry Cream:**

1. In a medium pot over medium heat, bring the milk and ¼ cup sugar to a boil. Make sure not to scorch the milk. (if you are using any of the optional ingredients in your pastry cream, add it to this step)
2. In a medium bowl, whisk together the egg yolks, whole egg, 1/3 cup sugar, and cornstarch.
3. Have a partner slowly pour the hot milk into the eggs while whisking. Don’t go too fast or you will have scrambled eggs.
4. After it is all mixed, pour it back into the pot. Bring the mixture to a simmer over medium heat, stirring to make sure it does not burn on the bottom. It will become thick like pudding.
5. After it becomes thick, remove from heat and whisk in butter and vanilla extract. Pour into a plastic bowl and cool in the freezer before using.