

Chocolate Eclairs

written by The Recipe Exchange | December 17, 2014

Ingredients

1 cup water
1/2 cup margarine or butter
1 cup all-purpose flour
4 eggs

Filling:

1/3 cup sugar
2 Tbs. cornstarch
1/8 tsp. salt
2 cups milk
2 egg yolks, slightly beaten
2 Tbs. margarine or butter, softened
2 tsp. vanilla

Chocolate Frosting:

1 ounce unsweetened chocolate
1 tsp. margarine or butter
1 cup powdered sugar
1-2 Tbs. hot water

Directions

Preheat oven to 400F. Heat water and margarine to rolling boil in 2-1/2-quart saucepan. Stir in flour; reduce heat. Stir vigorously over low heat about 1 minute or until mixture forms a ball; remove from heat. Beat in eggs; continue beating until smooth. Drop dough by scant 1/4 cupfuls onto un-greased cookie sheet. Shape fingers 4-1/2" long and 1-1/2" wide with spatula. Bake 35-40 minutes. Cool. Cut off the tops and fill with cream filling. Replace the tops and frost with chocolate frosting.

To make filling:

Mix sugar, cornstarch, and salt in a 2-quart saucepan. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Gradually stir at least half of the hot mixture into egg yolks. Stir into hot mixture in saucepan. Boil and stir 1 minute; remove from heat. Strain mixture to remove any lumps. Stir in margarine and vanilla; cool.

To make frosting:

Heat chocolate and margarine in 1-quart saucepan over low heat until melted; remove from heat. Stir in powdered sugar and hot water. Beat until smooth and is spreading consistency.