Kory Eclairs

Amount 2 dozen

Ingredients

- 1 cup water
- 1 stick margarine or butter
- 1 tsp sugar
- 1/4 tsp salt
- 1 pinch baking soda
- 4 eggs
- pudding
- whipped cream
- chocolate chips
- 1 can pineapple

Steps

1. Make a batch of vanilla pudding.
2. Make whipped cream.
3. Heat 1 cup water, 1 stick margarine, 1 tsp sugar and ¼ tsp salt to a full boil in a big heavy saucepan.
4. Mix a pinch of baking soda into 1 cup flour and dump it into the boiling stuff. Stir vigorously until the mixture forms a thick smooth ball that leaves the sides of the pan clean, ~1 minute.
5. Remove from heat, and allow to cool slightly. Preheat oven to 400 F.
6. Add 4 eggs, beating well after each, until the paste is shiny and smooth. The paste will separate as you add each egg, and slide and slither about, but smoothes with beating.
7. Put a spoonfull of dough onto a greased cookie sheet, and shape into rounds (cream puffs) or ovals (eclairs) or whatever shape you like, with wet fingers. Leave space between them as they will double in size.
8. Bake for about 25 minutes at 400 deg, or until puffed and golden. Make a small slit on the top of each one to let the steam escape and leave in the oven a couple minutes longer.
9. Place on a cooling rack. Using the slits made earlier, cut out a small cap or lid for each one, and place next to it. If any soft uncooked dough remains inside, carefully remove it with a finger.
10. Whip cream with powdered sugar, and also open can of pineapple rings, and break into large chunks.
11. Fill with pudding first, then a chunk of pineapple, then whipped cream. Replace the lid.
12. Melt chocolate chips with a few drops of oil, then drizzle over the tops of eclairs.