Almond Puff

*Makes 2 large puffs*

**Ingredients**

**Base:**

1 cup flour

½ cup butter

2 tbsp cold water

**Method - Base**

**Mix** as for pastry 1 c flour and 1/2c butter

**Add** 2 tbps cold water, mix well

**Divide** dough in half and form into 2 flat logs - 3” x 13-14” (1/4” thin, ) on a cookie sheet

**Top Layer**

1 cup water

½ cup butter

1 cup flour

1 tsp almond flavoring

3 eggs

**Method – Top Layer**

**Boil** 1 c water, ½ c butter, remove from heat when mixed and melted

**Add** 1 C flour, mix to a smooth ball

**Add** 1 tsp almond flavoring,

**Add** 3 eggs, 1 at a time, mixing each in before adding the next

 Mixture will be thick

**Spread** on base

**Bake** 350 for 1 hour or until golden brown and dry to touch. I start checking at 50 min.

**Cool** As it cools the puffs will sag in the middle. That’s ok! They always do. Then, when cool to touch:

**Ice** with **Butter Icing** and sprinkle with sliced almonds.

3 tbsp soft butter

½ tsp almond flavoring

2 c icing sugar

2-2 1/2 tbsp milk or cream

**Beat** all ingredients until smooth and of good spreading consistency. Add more icing sugar or milk as

 necessary.

**Sprinkle** with sliced almonds