



# Crab Puffs

## Ingredients

### Pastry:

**1 cup water**  
**1/2 cup butter, cubed**  
**1/4 tsp salt**  
**1 cup all-purpose flour**  
**4 large eggs**

### Filling:

**3 hard-boiled eggs, chopped**  
**12 oz. lump crab meat, drained**  
**4 oz cream cheese, softened**  
**1/4 cup mayonnaise**  
**2 Tbsp finely chopped onion**  
**2 Tbsp prepared horseradish**

## Directions for pastry

Preheat oven to 400 degrees and grease two baking sheets using nonstick cooking spray.

Combine the water, butter, and salt in a large saucepan and bring to a boil. Add the flour and stir mixture until it forms a smooth ball. Remove the mixture from the heat and let it rest for 5 minutes.

Add the 4 large eggs, one at a time, beating thoroughly after each addition. Beat the dough until it becomes smooth and shiny.

Drop teaspoonfuls of dough onto the baking sheets, spaced about 2 inches apart

Bake for about 20 minutes, or until golden-brown.

Remove the puffs from the oven, split each in half horizontally, and discard a bit of the soft dough inside each one to make room for the filling.



# Crab Puffs, cont.

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### Pastry:

1 cup water  
1/2 cup butter, cubed  
1/4 tsp salt  
1 cup all-purpose flour  
4 large eggs

### Filling:

3 hard-boiled eggs, chopped  
12 oz. lump crab meat, drained  
4 oz cream cheese, softened  
1/4 cup mayonnaise  
2 Tbsp finely chopped onion  
2 Tbsp prepared horseradish

## Directions for filling and assembly

Mix the hard-boiled eggs, crab meat, cream cheese, mayonnaise, chopped onion, and horseradish together in a large bowl.

Spoon approximately 1 teaspoon of filling onto the bottom portion of each crab puff.

Place the top halves of the puffs over the filling to make sandwich-like servings.

Serve immediately.

Makes 4 servings

