

## Jingle Bell Puffs

### Bottom:

1/2 cup butter  
1 cup flour  
2 Tbs water

### Topping:

1/2 cup oil  
1 cup water  
1 tsp almond extract  
1 cup flour  
3 eggs

### Glaze:

1-1/2 cup confectioners sugar  
2 Tbsp softened butter  
1-1/2 tsp vanilla  
1 to 2 Tbsp warm water until smooth

Bottom: Cut butter into flour and sprinkle with water. Mix well with fork. Form into balls and pat into 3" circles. Set aside.

Topping: In a pot, bring oil and water to a rolling boil. Stir in almond extract. Remove from heat, add flour and stir vigorously. Add eggs one at a time. Beat until smooth.

Spread topping over bottoms, extending beyond edges. Topping will shrink when baked. Bake at 350 F for 30 minutes.

Allow to cool and glaze with confectioners sugar glaze. Decorate with decorative toppings or sugar, if desired.