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the butter,
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1 cup of water
to a boil over
medium heat.

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and add the
flour. Stir
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your chef gear
ready and let's
get this French
party started,
maintenant.**

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timing and
texture that are
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TavazSearch
Preheat the
oven to 400
degrees**

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**Fahrenheit. In a
medium
saucepan, bring
the butter,
sugar, salt, and
1 cup of water
to a boil over
medium heat.
Remove the pan
and add the
flour. Stir
quickly with a**

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**wooden spoon
for 2 minutes
until the dough
comes together.**

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professional in
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the nuances of
rolling out**

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