

## Classic Chocolate Éclair Recipe (French Pastry at Home)

There are many Éclair recipes out there, but this one stands out for a few reasons:



**OVEN**  
**400°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

- 1 cup water
- 1/2 cup unsalted butter
- 1/4 tsp salt
- 1 cup all-purpose flour
- 4 large eggs
- 2 cups whole milk
- 1/2 cup granulated sugar
- 4 large egg yolks
- 1/4 cup cornstarch
- 1 tsp vanilla extract
- 1 cup semisweet chocolate chips
- 1/4 cup heavy cream

### DIRECTIONS

1. In a medium saucepan, bring water, butter, and salt to a boil over medium heat.
2. Add flour and stir vigorously until the mixture forms a ball and pulls away from the sides of the pan.
3. Remove from heat and let cool for 5 minutes.
4. Add eggs, one at a time, stirring well after each addition until the mixture is smooth and glossy.
5. Transfer the dough to a piping bag fitted with a large round tip.
6. Pipe 12 Éclairs onto a lined baking sheet, about 4 inches long and 1 inch wide, leaving enough space between each Éclair.
7. Bake at 400°F for 20 minutes, then reduce the heat to 350°F and bake for an additional 20 minutes, until golden brown and puffed.
8. In a separate saucepan, heat milk until it just starts to simmer.
9. In a bowl, whisk together sugar, egg yolks, and cornstarch until smooth.
10. Slowly pour the hot milk into the egg mixture, whisking constantly.
11. Return the mixture to the saucepan and cook over medium heat, stirring constantly, until thickened.
12. Remove from heat and stir in vanilla extract.
13. Transfer the custard to a bowl and cover with plastic wrap, pressing it onto the surface to prevent a skin from forming.
14. Let cool to room temperature.
15. Once the Éclairs are cooled, use a sharp knife to make a small slit on the side of each Éclair.

16. Fill a piping bag with the custard and pipe it into the Øclairs through the slit.
17. In a microwave-safe bowl, heat chocolate chips and heavy cream in 30-second intervals, stirring in between, until the chocolate is melted and the mixture is smooth.
18. Dip the top of each Øclair into the chocolate glaze and let it set for a few minutes before serving.

### TIPS FOR SUCCESS

Make sure to use room temperature eggs for the choux pastry, as cold eggs can cause the dough to become lumpy.

When piping the Øclairs, hold the piping bag at a 45-degree angle and apply even pressure to create uniform shapes.

For a stronger vanilla flavor, you can use a vanilla bean instead of vanilla extract in the custard.

If the chocolate glaze becomes too thick, you can add a little bit of hot water to thin it out.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/classic-chocolate-eclair-recipe-french-pastry-at-home/>