

Cream Puff Cake

The BEST Cream Puff Cake ever!! A cake version of the popular cream puff, it has a puffy crust, pudding and whipped cream layers and often drizzled in chocolate.

1 ½ sticks butter
1 ½ cups water
1 ½ cups flour
6 eggs
1 box instant white chocolate pudding
1 box instant chocolate pudding
3 cups milk
8 oz cream cheese softened
8 oz whipped cream or Extra Creamy Cool Whip
chocolate syrup
Hershey Bar

CRUST

Boil together the margarine and water.

Add flour and mix well. Cool slightly and stir in eggs, ONE AT A TIME. Mix well and spread into a greased 9x13 pan.

Bake at 400 for 30 minutes. Cool completely.

NOTE: Crust will spread up the sides (this is supposed to happen).

- In a large bowl, mix white chocolate pudding, milk and cream cheese. Beat until lumps disappear. Pour into cream puff crust.
- Mix the chocolate pudding and spread over the white chocolate pudding mix.
- Spread Cool Whip on top of pudding and refrigerate for at least one hour before serving. Drizzle with chocolate syrup and Hershey Bar curls before serving.

Chill at least 1 hour before serving.