

## **CREAM PUFF CAKE**

## INGREDIENTS:

1 c. water 1 block margarine 1 c. flour 4 eggs 1 -8oz block cream cheese

## DIRECTIONS:

2 -3oz boxes instant vanilla pudding

2½ c. milk

1-8oz Cool Whip Chocolate syrup\* \*Optional



1. Preheat oven to 400° F. Grease a 9x13 baking pan.

- 2. In a pot, boil water and margarine. Add flour all at once and stir mixture until it comes off the sides of the pot. Cool 10-15 minutes.
- 3. Add eggs one at a time beating well. Spoon and spread mixture in pan. Bake for 30 minutes and cool.
- 4. Mix softened cream cheese, instant pudding, and milk in a bowl. Chill in refrigerator until ready to use.

5. Spread pudding on crust then spread Cool Whip. Drizzle chocolate syrup on top of Cool Whip. 6. Chill in refrigerator until ready to serve.