

Cream Puff Dessert

A good cream puff is so delightful, especially on a hot summer day, but can you easily make that for a crowd? This recipe offers the light and refreshing taste of a puff pastry with the creamy filling that won't break your back when baking for a crowd. It is a good thing that

Aunt Alisa made it since it did require some bread-making skill to make the crust.

Ingredients

Puff Pastry

1 cup water
½ cup butter
1 cup flour
4 eggs

Filling

8 ounces cream cheese, softened
4 cups milk
3 - 3.4-ounce packages instant vanilla pudding
1 ½ teaspoons vanilla

Put it all Together

1 pint whipping cream
¼ - ½ cup powdered sugar
chocolate syrup

Nana's Kitchen!
Made With Love and Purpose



Instructions

Puff Pastry

- ❖ Preheat oven to 400 degrees Fahrenheit. Lightly grease a 9x13.
- ❖ Using a small saucepan, bring water and butter to a boil.
- ❖ Remove the pan from the heat. Using a wooden spoon stir in the flour until the mixture pulls away from the sides and forms a soft ball.
- ❖ Transfer the dough to a large mixing bowl and let rest for about 5 minutes while cooling.
- ❖ Add eggs one at a time with an electric mixer. Once all eggs are added, continue to mix for an additional 1-2 minutes or until the mixture is smooth.
- ❖ Transfer the dough to the prepared 9x13. Spray the backside of a spatula with cooking spray and spread the sticky dough evenly over the bottom of the baking dish.
- ❖ Bake for 20-23 minutes or until the dough is puffed up on the sides of the pan and golden brown. Remove from the oven and cool completely.

Filling

- ❖ Beat the softened cream cheese and 1 cup milk until smooth.
- ❖ Add the remaining milk, pudding mix, and vanilla. Beat for several more minutes until thickened.
- ❖ Spread the pudding mixture over the completely cooled crust.

Put it all Together

- ❖ Beat whipping cream and powdered sugar until medium peaks form.
- ❖ Spread whipped cream on top of the pudding mixture.
- ❖ Cool for at least an hour.
- ❖ Drizzle each piece with chocolate syrup as you serve it.

"O taste and see that the LORD is good: blessed is the man that trusteth in him."

Psalm 34:8