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# Cream Puff Cake

*Joan Reinhold*

*Nettles Island Cooking in Paradise - 2014*

**1 cup water**  
**1 stick butter**  
**1 cup flour**  
**1 carton (8 ounce) Cool Whip Lite®**  
**2 small packages vanilla instant pudding**  
**4 eggs**  
**2 1/2 cups cold milk**  
**1 package (8 ounce) cream cheese, softened**  
**chocolate or caramel syrup**

Preheat the oven to 400 degrees.

In a saucepan, heat the water and butter over high heat. Bring to a boil. Remove from the heat. Add the flour. Mix into a ball. Add the eggs, one at a time. Mix until stiff after each egg.

Spread the mixture into a greased 9x13-inch pan.

Bake in the oven for 30 minutes. Cool the crust.

For the filling: Place the softened cream cheese into a bowl. Gradually add the milk. Using a mixer, gradually add in the pudding mix. Spread the mixture over the cooled crust. Let stand for 15 minutes.

Spread Cool Whip over the top and drizzle with chocolate syrup.

Refrigerate.

(A lighter version of the cake can be made with Light Cool Whip, light cream cheese or sugar-free pudding.)

## Dessert

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*Per Serving (excluding unknown items): 2384 Calories; 194g Fat (73.1% calories from fat); 57g Protein; 104g Carbohydrate; 4g Dietary Fiber; 1351mg Cholesterol; 1915mg Sodium. Exchanges: 6 1/2 Grain(Starch); 6 Lean Meat; 35 Fat; 0 Other Carbohydrates.*