

CREAM PUFF DESSERT (APPLE VARIATION)

Ingredients

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| ½ cup butter | 2 (3.4 oz) pkgs instant pudding |
| 1 cup water | 3 cups milk |
| 1 cup flour | 8 oz cool whip |
| 4 large eggs | Chocolate syrup to drizzle on top |
| 1 (8-ounce) pkg cream cheese,
softened | |

Directions

1. Preheat oven to 400 degrees and lightly grease a 9x13-inch pan.
2. In saucepan, bring water and butter to a boil. Remove from heat and stir in flour until it forms a ball.
3. Transfer the dough to a mixing bowl and beat in eggs, one at a time, until smooth.
4. Spread evenly in 9x13-inch pan. Bake for 25-30 minutes, until golden brown. Let cool completely.
5. In a large bowl, beat cream cheese until smooth and add pudding mix and milk, whisking until thick and smooth.
6. Spread pudding mixture over cooled crust.
7. Top with whipped topping and drizzle with chocolate syrup, if desired. Chill at least 1 hour before serving. Store in refrigerator.

Variations:

- Use only 1 package of pudding (cheesecake flavor) and ½ cup milk
- **Put 1 can of apple pie filling on top of pudding/cream cheese mixture and add cinnamon to the pie filling (skip cool whip and chocolate drizzle)**
- Use any flavor of pudding for the original recipe (chocolate, pistachio, banana, coconut, etc.)
- Substitute other pie fillings with vanilla or cheesecake puddings