

# Cream Puffs

Serving Size : 12

1 cup water  
1/2 cup margarine or butter  
1 cup all-purpose flour  
4 eggs  
1 box French Vanilla instant pudding  
1 small tub Coolwhip  
1 can Chocolate cake frosting of your preference

Heat oven to 400 degrees. Heat water and margarine to rolling boil in 2 1/2 quart saucepan. Stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute; remove from heat. Beat in eggs all at once; continue beating until smooth. Drop dough by scant 1/4 cupfuls about 3 inches apart onto ungreased cookie sheet. Bake until puffed and golden, 35 - 40 minutes. Cool away from draft. Cut off tops; pull out any filaments of soft dough.

Filling: Make up pudding according to pie filling directions[reduced milk] on end of box, let stand 5 minutes in fridge. Blend in healthy scoop of coolwhip and fold in together until just mixed.

Fill puffs with pudding mixture. Replace tops; take off lid and foil of cake frosting and heat in microwave for 20-30 seconds--until about milkshake firmness. Spoon over tops of puffs then Refrigerate until serving time.

**\*\*VARIATIONS:\*\*** Try chocolate pudding for filling and top with confectioners sugar.\*\*

**\*\*OR\*\*** slice up 2 pints of fresh strawberries [add 1/4 cup sugar to sliced berries and stir well till all are covered equally] and blend with whipped cream for filling. Dust tops with confectioners sugar.