

Simple and Easy Cream Puffs

Ingredients:

1/2 cup one stick butter
1 cup water
1 cup flour
4 eggs
2 small boxes instant vanilla pudding, 3.4 oz each
1 1/3 cup cold whole milk
powdered suga

Instructions

Cream Puffs:

Preheat oven to 375 degrees

Melt the stick of butter and water to a rolling boil

Stir in flour and stir vigorously over low heat until mixture leaves the pan (comes off the sides) and is in a ball (about 1 minute)

Remove from heat and cool for a couple of minutes

Beat in eggs (one at a time) with a mixer

Beat mixture until smooth and velvety

Drop by spoonfuls (walnut sized) onto a baking sheet lined with a silicone mat or parchment paper

Bake until DRY, 20-25 minutes (maybe longer)

Allow cream puffs to cool completely

Filling:

Mix instant vanilla pudding with whole milk until the pudding is dissolved

Put mixture in the refrigerator (at least an hour)

Assembly:

Slice the cream puffs in half and fill with the chilled pudding

Sprinkle with powdered sugar

Notes

You can make different flavors of filling by simply changing the flavor of pudding.