

This Cream Puff Cake Is My Favorite Easy Dessert to Impress a Crowd

A Light, Custard-Filled Dessert That Melts in Your Mouth



OVEN
400°F

TIME
5 min

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INGREDIENTS

For the Puff Pastry Base:

1 cup water

... teaspoon salt

% cup butter

1 cup all-purpose flour

4 eggs

For the Cream Filling:

Two (3.9 oz) boxes instant vanilla pudding

8 oz cream cheese, very soft

3 cups cold milk (for the pudding)

Optional Toppings:

Whipped cream or whipped topping

Powdered sugar, for dusting

Chocolate drizzle or fruit compote (optional)

DIRECTIONS

1. Make the : Choux BasePreheat oven to 400°F (200°C). In a medium saucepan, combine water, butter, and salt. Bring to a boil.Add flour all at once, stirring vigorously until the mixture forms a ball and pulls away from the sides. Remove from heat and let cool for 5 minutes.
2. Add the : EggsAdd eggs one at a time, beating well after each addition until smooth and glossy.
3. Bake the : ShellSpread the mixture evenly into a greased 9x13-inch baking dish. Bake for 25-30 minutes, until golden and puffed. Let cool completely-it will deflate a bit and that's normal.
4. Make the : Cream FillingIn a large bowl, beat the softened cream cheese until smooth. In a separate bowl, whisk together pudding mix and milk until thickened (about 2-3 minutes). Combine the two mixtures and mix until smooth.
5. Assemble: Spread the pudding mixture over the cooled crust. Chill for at least 1 hour to set.
6. Top & : ServeTop with whipped cream or a dusting of powdered sugar. Slice and serve chilled.

SWAPS & NOTES

pudding Flavor : Swap vanilla for cheesecake or white chocolate flavor for a fun twist.

Cream Cheese : Let it fully soften before mixing or it won't blend smoothly.

Milk : Use whole milk for extra creaminess, or dairy-free alternatives if needed.

Toppings : A simple dusting of powdered sugar is classic, but berries or chocolate drizzle like in this Oreo cream pie are great too.

TIPS FOR SUCCESS

Cool the crust completely before adding the filling to avoid melting or sogginess.

Use a hand or stand mixer to ensure the cream cheese and pudding are perfectly smooth.

Chill thoroughly -this dessert gets better the longer it sets.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-cream-puff-cake-is-my-favorite-easy-dessert-to-impress-a-crowd/>