

## Mom's Famous Cream Puffs - Fluffy, Filled & Totally Irresistible

Mom's Famous Cream Puffs (Fluffy Shells + Dreamy Filling!)



**OVEN**  
**400°F**

**TIME**  
**40 min**

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### INGREDIENTS

For the Cream Puff Shells:

1 stick (½ cup) unsalted butter

1 cup water

1 tsp vanilla extract

1 cup all-purpose flour

4 large eggs

For Mom's Famous Filling:

1 pint (2 cups) heavy cream

1 package (3.4 oz) instant vanilla pudding mix

1/3 cup milk

Powdered sugar for dusting

Melted chocolate for drizzling

### DIRECTIONS

1. **Make the Dough:** In a medium saucepan, bring butter, water, and vanilla to a boil. Once bubbling, add the flour all at once and stir continuously. The mixture will thicken quickly-keep stirring until it forms a smooth ball and pulls away from the sides. Remove from heat and let cool slightly.
2. **Add the Eggs:** Beat in the eggs one at a time, fully incorporating each before adding the next. The final dough should be smooth, glossy, and pipeable (or scoopable).
3. **Shape & Bake:** Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper. Drop dough by large tablespoons (about 8 mounds) for generously sized puffs.
4. **Bake** for about 40 minutes, or until golden brown and puffed.
5. **Pro Tip:** After baking, poke a small hole in each puff and return to the oven (turned off with the door cracked open) for 10 minutes. This prevents deflation.
6. **Cool & Fill:** Let the cream puffs cool completely. Slice in half horizontally.
7. **Make the Filling:** In a mixing bowl, beat the heavy cream, instant pudding mix, and milk until thick and fluffy.
8. **Spoon or pipe** the filling into the bottom halves. Top with lids and dust with powdered sugar or drizzle with melted chocolate.

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

Original recipe: <https://chefmaniac.com/moms-famous-cream-puffs-fluffy-filled-totally-irresistible/>