

Easy Cream Puff Cake Recipe with Vanilla Filling and Chocolate Drizzle

8 ounces cream cheese, softened



OVEN
400°F

TIME
30 min

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INGREDIENTS

For the crust:

- 1/2 cup unsalted butter
- 1 cup water
- 1 cup all-purpose flour
- 4 large eggs

For the cream filling:

- 8 ounces cream cheese, softened
- 2 small boxes instant vanilla pudding mix, 3.4 ounces each
- 3 cups cold milk
- 1 cup heavy whipping cream, whipped

For the topping:

- 1 cup chocolate syrup or melted chocolate
- Powdered sugar, optional, for garnish

DIRECTIONS

1. Preheat your oven to 400°F and grease a 9x13-inch baking dish.
2. In a saucepan, bring the butter and water to a boil.
3. Add the flour all at once and stir until a dough forms.
4. Let the dough cool slightly, then beat in the eggs one at a time until the mixture is smooth and glossy.
5. Spread the dough evenly into the prepared baking dish.
6. Bake for about 30 minutes, until the crust is golden and puffed.
7. Cool the crust completely.
8. For the filling, beat the softened cream cheese until smooth.
9. Mix in the vanilla pudding mix and cold milk until thickened.
10. Fold in the whipped heavy cream until the filling is light and fluffy.
11. Spread the filling evenly over the cooled crust.
12. Drizzle chocolate syrup or melted chocolate over the top.
13. Refrigerate for at least 2 hours before slicing and serving.
14. Garnish with powdered sugar if desired.

SWAPS & NOTES

that the cake chills beautifully and tastes even better after time in the refrigerator, which makes it a great make-ahead choice for holidays, potlucks, birthdays, and family dinners.

Why I Love This Recipe I love this recipe because it gives you a great mix of textures in every bite.

The crust bakes up puffed and lightly crisp, the filling is cool and creamy, and the chocolate topping adds that rich finish that makes the whole dessert feel complete.

It is one of those sweets that always gets people asking for the recipe.

TIPS FOR SUCCESS

Let the dough cool a bit before adding the eggs.

If the dough is too hot, the eggs can start to cook instead of blending in smoothly.

The source specifically calls this out as one of the main mistakes to avoid.

Do not rush the cooling step after baking the crust.

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

Original recipe: <https://chefmaniac.com/easy-cream-puff-cake-recipe-with-vanilla-filling-and-chocolate-drizzle/>