**Cream Puffs**

Cream Puff Dough

½ c water

¼ c butter

½ c flour

Pinch of salt

2 eggs

Filling

½ pkg. pudding

½ c milk

½ c whipped topping

Preheat oven to 425°F

For Cream Puff Dough:

In a medium size saucepan, combine water and butter and bring to a rolling boil. Reduce heat to low and mix in flour and salt all at once over low heat. Mix with a wooden spoon until a dough ball is formed

Remove pan from heat and put dough in a mixing bowl. Beat in eggs, **one at a time**, until completely combined. This process may take a few minutes. **Do not mix in your second egg until the first is completely combined**. When dough is completely mixed, spoon onto a lightly greased cookie sheet in medium sized balls. Bake for 20-25 mins. Remove and let cool.

For Filling:

With an electric mixer mix pudding and milk together. Gently fold in the whipped topping. Place in fridge for about 5 mins.

To Assemble:

When cream puffs are cool, carefully cut across the tops. Fill each cream puff with pudding filling and place the tops back on the cream puff.