



Chocolate Eclair Cake

To die for!

Servings: 8

- 1 cup water
- 1/2 cup butter
- 1 cup flour
- 4 large eggs
- 1 (8 ounce) package cream cheese, softened
- 1 large box (5.1 ounces) vanilla instant pudding
- 3 cups milk
- 1 8 oz. cool whip



Preheat oven to 400. Lightly grease a 9"X13" glass baking pan.

Eclair Crust: In a medium saucepan, melt butter in water and bring to a boil. Remove from heat. Stir in flour. Mix in one egg at a time, mixing completely before adding another egg. Spread mixture into pan, covering the bottom and sides evenly. Bake for 30-40 minutes or until golden brown. Remove from oven and let cool (don't touch or push bubbles down).

Filling: Whip cream cheese in a medium bowl. In separate bowl make vanilla pudding. Make sure pudding is thick before mixing in with cream cheese. Slowly add pudding to cream cheese, mixing until there are no lumps. Cool in fridge. When the crust is completely cooled, pour filling in. Top with layer of cool whip however thick you want it and serve with chocolate syrup.



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