**CREAM PUFF PASTRY**

**Ingredients for**

**Pastry Shell:**

1/2 c. water

1/4 c. margarine

1/2 c. flour

2 eggs

**Ingredients for**

**Pastry Filling:**

3 oz. box vanilla instant pudding

1 c. milk

1/2 tsp. vanilla

1/2 c. whipped cream topping

**Ingredients for**

**Chocolate Glaze:**

1/2 tsp vanilla

1 Tbsp. cocoa

1 Tbsp. butter

1 Tbsp. milk

1/2 c. powdered sugar

**Directions for Pastry Shell:**

1. Heat water and margarine to a rolling boil.
2. Stir in flour all at once over low heat.
3. Beat until ball is formed.
4. Take off heat; beat in eggs one at a time.
5. Spoon onto ungreased cookie sheet.
6. Bake at 400˚ for 35 minutes.
7. Makes 6 puff pastries.

**Directions for Pastry Filling:**

1. Mix pudding, milk and vanilla.
2. Fold in whipped topping.
3. Once pastries are cooled, slice in half.
4. Fill each pastry with the pudding mixture.

**Directions for Chocolate Glaze:**

1. In a small saucepan, melt cocoa and butter together.
2. Take off heat and stir in milk, powdered sugar and vanilla.
3. Drizzle over filled puff pastries.