Éclair Cake

400 degrees

1 c water

½ c butter

1 c flour

4 eggs

12oz cream cheese

4 ½ c milk

3pkgs instant vanilla pudding & pie filling (4oz serving size)

8oz whipped cream

Chocolate syrup

In sauce pan heat water until moderately hot, reduce heat to low add butter and melt. Remove from heat and add flour, beat lightly. Add eggs 1 at a time beat well after each. Spread into a 10x15 baking pan.

Bake 20-25min or until golden brown on edges. Let cool, then transfer to serving platter.

Meanwhile in lg mixing bowl beat cream cheese, and then add milk and pudding packs. Beat for 2min. or until thick. Spread over cake. Chill 1hr to set. Spread top with whipped cream and drizzle with syrup.