

## Eclairs with Egg Nog Cream

1 cup water  
½ cup butter  
½ tsp salt  
1 cup flour  
4 eggs

### Filling

1 10 oz pkg instant vanilla pudding  
1 cups Egg Nog  
1 sm. container cool whip

### Frosting

½ cup chocolate chips (semi-sweet)  
⅓ cup corn syrup  
¼ cup butter  
¾ cup powdered sugar  
½ tsp. vanilla

Preheat oven to 400. Grease 2 baking sheets. In a saucepan, combine water, butter and salt, bring to boil and add flour all at once. Mix until dough forms a ball and all flour is incorporated. Transfer to mixer and with mixer running, add eggs one at a time. Mixture will kind of separate and then come back together. Once it comes back together, add another egg until they have all been added and mixture is smooth.

You can either

1. Transfer to a ziplock bag and cut an end off
2. Transfer to a decorator bag with a large round tip
3. Spoon mixture onto baking sheets.

Using desired method, place dough on greased baking sheets about 2 inches apart. Smooth dough if necessary. Bake for approximately 30 minutes until deep golden brown. Remove from oven and cool.

For filling: Add pudding mix and egg nog to a bowl and whisk for 1-2 minutes until mixture is fully incorporated and starts to thicken. Fold in cool whip. You can return to an airtight container and refrigerate or freeze until ready to use.

Cut one side of eclair open and fill with cream. Transfer to fridge or freezer until ready to use.

### For Frosting

In a sauce pan, combine corn syrup, butter and chocolate chips bring to boil, remove from heat. Transfer to mixer. Add vanilla and beat in powdered sugar. You can either dip the top of each eclair in the frosting, or you can place them all closely together and pour over the top. Keep cool and serve cold. These freeze well, just defrost for about 20 minutes before serving.

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