**Éclairs**

1 cup water

1/2 cup butter

1/4 teaspoon salt

1 cup all-purpose flour

4 eggs

1 (8 ounce) package cream cheese, softened

2 cups milk

1 (5 ounce) package instant vanilla pudding mix

1 (1 ounce) square unsweetened chocolate, chopped

1 tablespoon butter

1 cup confectioners' sugar

2 tablespoons boiling water

Éclairs can be filled with custard, whipped cream, or fruit-flavored filling.

**Directions**

1. Preheat oven to 400 degrees F (200degrees C).

2. For icing: In small saucepan, melt chocolate and 1 tablespoon butter over low heat. Remove from heat and, with electric mixer, beat in confectioners' sugar and 2 tablespoons hot water. Beat until smooth. Drizzle over filled eclairs.

3. For shells: In medium saucepan bring1 cup water to a boil, stir in 1/2 cup butter and salt. Stir until melted. Add flour all at once and stir vigorously until mixture forms a ball. Remove from heat and beat in eggs, one at a time, until smooth. Drop by tablespoons onto baking sheet.

4. Bake 15 minutes in the preheated oven, then reduce heat to 375 degrees F (190 degrees C) and bake until golden,10 to 15 minutes. Cool completely.

5. For filling: In large bowl, beat 1/2cup of milk, a little at a time, into softened cream cheese, until creamy. Beat in remaining 1 1/2 cups milk and pudding mix. Stir until thick, 1 to 2 minutes. Cut tops off cooled pastry shells and fill. Replace tops.