



Eclair Cake

Time to prepare

20 minutes, plus 4 hours
chill time

Servings

12

Ingredients

- 2 3.4oz boxes French vanilla pudding mix
- 3 cups milk
- 1 8oz container whipped topping, thawed
- 1 box graham crackers

Topping

- 1/4 cup milk
- 1 cup sugar
- 1/3 cup cocoa
- 2 tablespoons butter
- 1 teaspoon vanilla

Directions

1. In a mixing bowl, whisk together the pudding mix and the 3 cups milk.
2. Using a spatula, add the thawed whipped topping to the bowl and fold gently to combine.

3. Place one layer of graham crackers on the bottom of a 9x13 casserole dish, breaking the crackers if needed to fill in any gaps.
4. Pour half of the pudding mixture on top of the graham crackers and spread evenly.
5. Place another layer of graham crackers on top of the first layer of pudding mixture, then top with the rest of the pudding mixture and spread evenly.
6. Add the final graham cracker layer on top.
7. Make the chocolate sauce topping: In a small saucepan, add the milk, sugar, and cocoa. Whisk together and bring to a boil, stirring occasionally. Boil for one minute, then remove from the heat and add the butter and vanilla. Whisk well.
8. Pour the chocolate sauce evenly over the top of the graham cracker layer.
9. Cover and refrigerate for at least 4 hours or best overnight before serving.

Enjoy!