

# Chocolate Eclair Cake

## Ingredients:

- 2 (3.4 oz) boxes dry Vanilla Instant Pudding mix
- 3½ cups whole milk
- 12 oz. whipped topping (like Cool Whip)
- 2 (14.4 oz) packages graham crackers

## For the Frosting:

- 3 tablespoons butter
- 3 tablespoons milk
- 3 tablespoons cocoa powder
- 1 cup powdered sugar

## Directions:

1. In a large bowl, whisk together the vanilla pudding mix and whole milk for about 2 minutes until well combined. Fold in the whipped topping until smooth and creamy.
2. In a 9×13 inch pan, layer graham crackers to cover the entire bottom. You may need to cut and shape the crackers to fit neatly.
3. Pour half of the pudding and whipped topping mixture over the layer of graham crackers and spread it evenly.
4. Add another layer of graham crackers on top of the pudding mixture, covering the entire surface. Cut and shape the crackers as needed.
5. Pour the remaining half of the pudding and whipped topping mixture over the second layer of graham crackers and level it out.
6. Add the final layer of graham crackers on top, with the bumpy side facing down to create a smoother surface.
7. For the frosting, microwave the butter and milk together

until melted. Stir in the cocoa powder and powdered sugar until smooth and well combined. The frosting will be a bit runny.

8. Pour the frosting over the top layer of graham crackers and spread it out evenly.
9. Refrigerate the cake overnight to allow it to set.
10. Slice and serve the chilled Chocolate Eclair Cake, and enjoy!