

ECLAIR ICEBOX CAKE!!!

HOW TO MAKE ECLAIR ICEBOX CAKE?

This simple icebox cake is completely wonderful and just so enjoyable. No baking, no fuss. Rich topping with chocolate, a fun vanilla custard core, and graham crackers. In cake form, it tastes like an éclair! And it's much better than baking an éclair.

You guys, I'm always searching for super-duper dessert recipes that are simple to make. An éclair is one of my all-time favorite treats.

Try it soon as possible, and you won't regret it!!! To Make this Recipe You' Will Need the following ingredients:

INGREDIENTS TO MAKE THE ECLAIR CAKE:

18 Graham Crackers broken in half.

A Pkg. Of vanilla instant pudding, I used the -3.4oz- size.

1 Cup. And 1/2 2% milk cold.

COOL-WHIP Topping, I used a container of -8oz- thawed.

1/2 Cup. Of white chocolate chips, For the White Chocolate Drizzle.

INGREDIENTS TO MAKE THE CHOCOLATE-TOPPING YOU'LL NEED:

1/2 Cup. Of brown sugar.

1/4 Cup. Of cocoa powder.

1/4 Cup. Of butter.

1/4 Cup. Of milk.

1 Tbsp. Of vanilla extract.

DIRECTIONS TO PREPARE THE ECLAIR CAKE:

Step 1:

I whisked the pudding mixture with the milk in a large tub, using a hand mixer.

Step 2:

I allowed it to set up a bit, then I stirred in the thawed Cold Whip.

Step 3:

I put a single layer of graham crackers, about 10 squares, in an 8.8-inch square pan, then I covered with 1/2 of the cool pudding whip mixture.

Step 4:

I repeated the same step by adding 10 more squares of graham crackers.

Step 5:

Then, over the squares, I scattered the other half of the pudding mixture.

I topped with 10 graham cracker squares left.

Step 6:

Then I made the chocolate topping over the top, I covered with the topping, and cooled for 3 hours in the refrigerator.

Step 7:

I melted the white chocolate chips in 20-seconds intervals in the microwave just before serving. Depending on the microwave, it could take about a minute to melt.

Step 8:

I used a spoon to drizzle white chocolate over the top to resemble the top of an eclair, and I removed it from the refrigerator.

Sliced it, served it, and enjoyed it!

FOR THE CHOCOLATE TOPPING:

Step 1:

In a shallow bowl, I stirred the brown sugar and cocoa powder together.

Step 2:

I added the butter and milk and brought it to a slow boil in a medium-sized saucepan over medium heat.

Step 3:

I boiled it for 3 to 5 minutes. Occasionally stirring.

Step 4:

I removed it from the heat and blended it with the cocoa and brown sugar.

Step 5:

I returned it to fire, and whisked for 3 minutes, until smooth.

Step 6:

I removed it from the heat, and I added the vanilla.

Step 7:

I put it aside for 5 minutes to cool, then I poured over the Eclair cake and transferred it to the refrigerator to set it

up.

THAT'S ALL!!!!