

No bake Chocolate Eclair Cake

This chocolate eclair cake is SO EASY! And it tastes amaaaazing with its creamy and delicious layers!!

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This is amazing!! Refrig for 24hrs prior to serving for best taste, but then again it might not make it 24hrs especially in my fridge!!

The first time my mother-in-law made this, I knew i had to have the recipe! it is fabulous—everyone loves it. If you need a quick fix, use some prepared rich chocolate frosting and it will do—although the choc. glaze is the best!

SO simple, SO delish!! Can't believe I only recently heard of this from a friend. I highly recommend refrigerating it for at least 24 hours before serving. The crackers will be softer and more cake-like. For the icing, I use 1/2 cup cocoa powder in place of the chocolate (all other ingredients same). Mix cocoa and powdered sugar, melt the butter and stir into dry mix w/milk, then add syrup and vanilla. Pours well.

Just got home from a get together with our friends and someone brought this desert. It was delicious and was gobbled up. We forgot to get the recipe, so I told them I'd get from recipezaar. I'm definely going to make it. Your recipe is idendtical to what we had, thanks for posting it.

I'm so glad to see this easy-peasy recipe here. I've made it for years, and it's always popular. Whether you use whole milk or skim, it always turns out delicious. I don't see the need

to butter the pan, though – the crackers don't stick to the pan. Thanks for posting this perennial favorite!

Thank u for posting this recipe.....I have made many times and it is always a hit...so good that I can not make it too often, as it is one of desserts that I can't resist.....I have absolutley no will power when this is dish in the frig.....delicious and so easy to make!

This is incredible!! So easy and delicious I can't believe it. I've made it twice in the past two weeks and it has gotten rave reviews from my guests. The second time I made it though I used vanilla pudding and added some vanilla extract to the filling and I think it came out better but it was a hit both ways! I love the chocolate glaze on this. It really does taste like an éclair and is so easy to make I can't keep the ingredients on hand or I'll be eating it all the time! Thanks for posting – I love it!

Ingredients

Filling:

2 (3.5 oz.) boxes vanilla instant pudding

3 c. milk

1 (8 oz.) container Cool Whip

Graham crackers

Topping:

1/3 c. cocoa

1 c. sugar

1/4 c. milk

1 stick (1/2 c.) butter (or margarine)

1 tsp. vanilla

Need to make it the day before you plan to eat it to give it time to soak the pudding stuff into the graham crackers.

Directions

For the filling:

1. Combine pudding mix and milk; beat. Stir in Cool Whip.
2. Place a layer of graham crackers in the bottom of a 9×13" dish. Spread 1/2 of the pudding mixture over the graham crackers. Repeat with another layer of graham crackers and pudding; then top with a final layer of graham crackers.

For the topping:

3. Bring cocoa, milk, and sugar to a full rolling boil; boil about 1 minute, stirring very frequently. Remove from heat and cool one minute. Add butter and vanilla; stir until butter is melted.
4. Pour chocolate topping over the top layer of graham crackers.
5. Refrigerate overnight.

That's it! Enjoy!