

# No bake Chocolate Eclair Cake

## 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!