



CHOCOLATE ÉCLAIR CAKE

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I enjoy this recipe because it takes 15 mins to make, simple easy ingredients. Also it's a light and not too sweet treat. If you like to have a lighter version, you can use sugar free pudding mix and fat free cool whip. *Best Kraft Recipe*!

INGREDIENTS:

2 packages instant pudding vanilla or banana happens to be my favorite

1 Container of frozen cool whip

3 Cup of milk

1 box of graham crackers

1 Container of prepared chocolate frosting

DIRECTIONS:

1. Make instant pudding according to the recipe on the box; add the entire container of cool whip, fold ingredients together till completely blended.
2. Arrange a single layer of graham crackers to the bottom of a 13x9 banking pan, add a layer of pudding/cool whip mixture, add another layer of graham crackers, another layer of pudding/cool whip, repeat these steps till your pan is ALMOST FULL, your top layer should consist of graham crackers.
3. Open container of chocolate frosting, remove foil top, and plastic lid, place in microwave for 30secs, stir, place in microwave for another 30 seconds, stir, if the frosting has become easy to mix and has become pourable than it's perfect. Pour entire frosting container over the top layer of graham crackers, spread evenly. Cover, and chill at least 4 hours in the fridge.