



no bake éclair cake;

1. (eh-clare kehk) *noun*. No bake cake with layers of graham crackers, vanilla pudding filling, and topped with a chocolate icing
2. Produces 12 servings.
3. Preparation 30 mins.
4. Oven temperature set to --.

Ingredients;

Cake

- ~15 graham crackers
- 1 3.4 oz. vanilla pudding mix
- 1½ c. milk
- 8oz cool whip/whipped cream

Frosting

- 3 Tbsp. cocoa powder
- 1½ c. powdered sugar
- 3 Tbsp. butter, melted
- 3 Tbsp. milk

Instructions;

Cake

1. Mix together pudding mix and milk in a bowl. Once thickened, fold in cool whip or whipped cream.
2. Spray and 9"x9" pan with non-stick spray. Place a layer of whole graham crackers on the bottom, then top with ½ the pudding mix.
3. Cover pudding with another layer of graham crackers, then top with remaining ½ of the pudding.
4. Add a final layer of graham crackers.

Frosting

5. Mix together all ingredients until smooth. If too thick, add more milk; if too thin, add more powdered sugar.
6. Cover top layer of graham crackers with icing. Chill for 4-8 hours or overnight.