



Chocolate Éclair Dessert

Ingredients

- 2 sleeves graham crackers
- 3 cups cold milk
- 2 (3 oz) packages instant vanilla pudding mix
- 1 (8 oz) container frozen whipped topping (thawed)
- 1 (16 oz) container prepared chocolate frosting

Instructions

1. Prep Your Pan:

Line the bottom of a 9×13-inch baking dish with a single layer of graham crackers.

2. Make the Filling:

In a large mixing bowl, whisk together the cold milk and vanilla pudding mix for 2 minutes, until thickened.

Gently fold in the thawed whipped topping until fully combined and smooth.

3. Layer the Dessert:

Spread half of the pudding mixture over the graham crackers in the pan.

Add another layer of graham crackers over the pudding.

Spread the remaining pudding mixture evenly on top.

Finish with one final layer of graham crackers.

4. Add the Frosting:

Microwave the chocolate frosting for about 15–20 seconds to soften slightly.

Spread the frosting evenly over the top graham cracker layer.

5. Chill:

Refrigerate the dessert for at least 2 hours, or preferably overnight, to allow the graham crackers to soften into a cake-like texture.

6. Serve & Enjoy:

Slice into squares and serve chilled!