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## Introduction:

Indulge in the blissful simplicity of a delightful dessert with our No-Bake Chocolate Eclair Cake. This easy-to-make treat captures the classic flavors of a traditional eclair but requires no baking, making it a perfect option for those warm days when you crave something sweet without heating up the kitchen. Layers of creamy pudding, fluffy whipped topping, and graham crackers, all topped with luscious chocolate frosting, create a heavenly dessert that's bound to impress your family and friends.

## Ingredients:

- 2 (3.5 oz) packages of instant vanilla pudding mix ☐
- 1 (8 oz) container of whipped topping (COOL WHIP), thawed ☐
- 3 cups milk ☐
- 2 sleeves graham cracker squares ☐
- 1 (16 oz) tub chocolate frosting ☐

## Instructions:

1. **Prepare Pudding Mixture:** In a medium bowl, mix together the pudding mix, milk, and Cool Whip until well combined.
2. **Layer Graham Crackers:** In a 9 x 13 baking dish, arrange a single layer of graham cracker squares on the bottom. You may need to break them up to cover the bottom of the dish completely.
3. **Add Pudding Mixture:** Spread half of the pudding mixture evenly over the layer of graham crackers.
4. **Repeat Layers:** Add another layer of graham crackers on top of the pudding mixture. Spread the remaining half of the pudding mixture over the second layer of graham crackers. Top with a final layer of graham crackers to complete the layers.

5. **Refrigerate:** Cover the dish with plastic wrap and refrigerate for about 30 minutes to an hour to allow the pudding to set.
6. **Soften Chocolate Frosting:** In the meantime, soften the tub of chocolate frosting in the microwave for about 15 seconds. Remove the lid and aluminum foil top before microwaving. Stir the frosting until it is smooth and easily spreadable.
7. **Spread Frosting:** Remove the plastic wrap from the dish and evenly spread the chocolate frosting over the top layer of graham crackers.
8. **Chill:** Cover the dish again with plastic wrap and return it to the refrigerator. Let it chill overnight to allow the dessert to set and the graham crackers to soften.
9. **Serve:** When ready to serve, slice and enjoy!



No bake Chocolate Eclair Cake

## Notes:

- For a richer flavor, you can use whole milk instead of low-fat milk when preparing the pudding mixture.
- Feel free to customize this dessert by adding sliced bananas or strawberries between the layers for a fruity twist.
- Ensure that the chocolate frosting is completely cooled before spreading it over the graham crackers to prevent it from melting into the pudding layer.

## FAQs:

**Can I use homemade pudding instead of instant pudding mix?** Yes, you can substitute homemade pudding for the instant pudding mix. Just prepare the pudding according to the package instructions and allow it to cool before using it in the recipe.

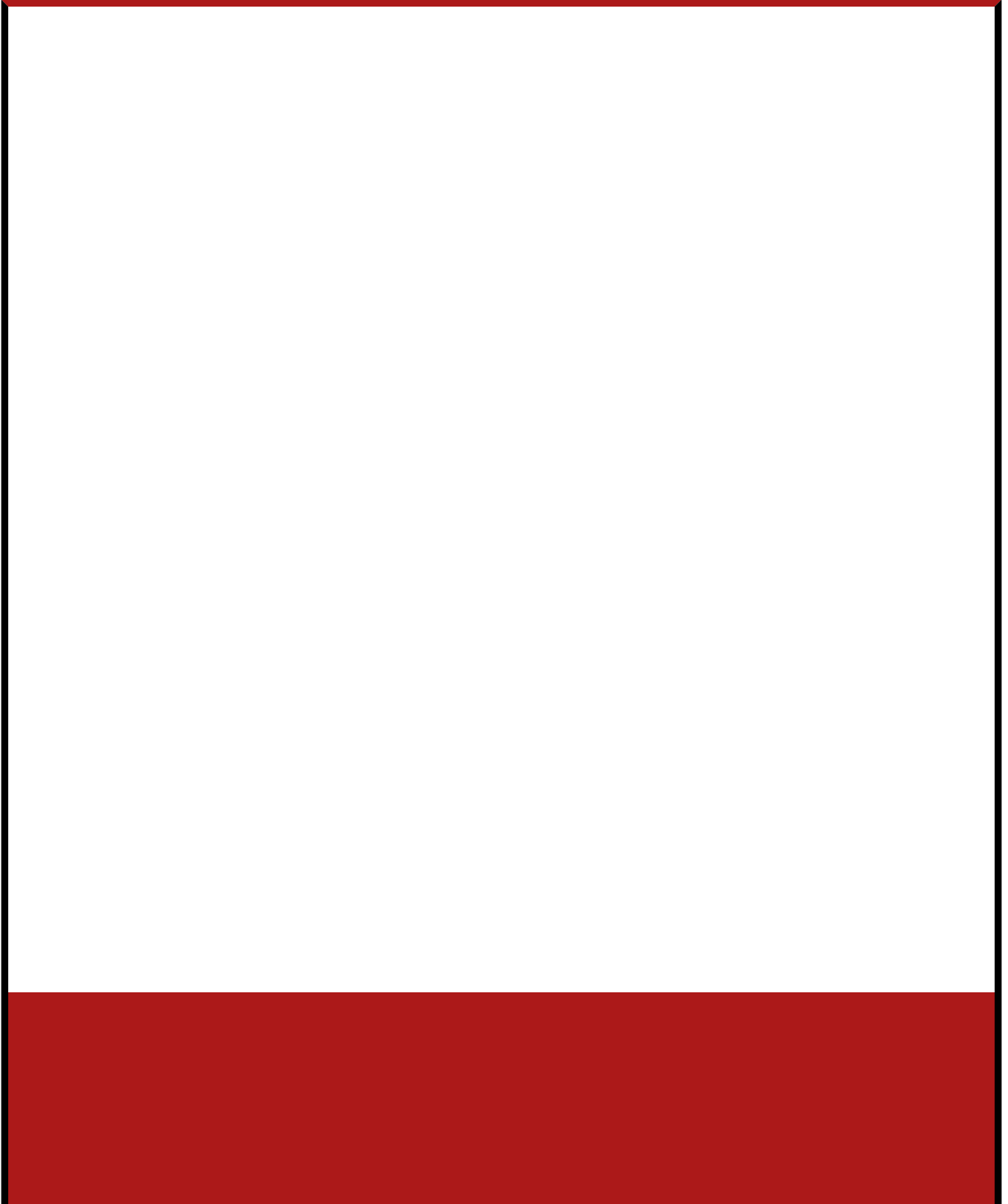
**How long will this dessert keep in the refrigerator?** This No-Bake Chocolate Eclair Cake can be stored in the refrigerator for up to 3 days. Just make sure to cover it tightly with plastic wrap or aluminum foil to prevent it from drying out.

## Conclusion:

No-Bake Chocolate Eclair Cake offers a delectable combination of creamy textures and rich chocolate flavor without the hassle of baking. With its simple assembly and irresistible taste, this dessert is a guaranteed crowd-pleaser for any occasion. Whether you're hosting a summer barbecue or craving a sweet treat, this indulgent dessert is sure to satisfy your cravings and leave everyone asking for seconds.

## **More Recipe Suggestions and Combinations:**

- Serve slices of this cake with a dollop of whipped cream and a drizzle of caramel sauce for an extra decadent treat.
- Try adding a layer of sliced bananas or strawberries between the graham crackers for a refreshing twist.
- Experiment with different flavors of pudding mix, such as chocolate or butterscotch, for a unique variation on this classic dessert.





# No-Bake Chocolate Eclair Cake

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**Gochujang Korean Fried Chicken**