

# Éclair Cake



Jess

## Ingredients

### Filling

- 3 cups milk
- 2-3.5 oz boxes vanilla pudding
- 1-12 oz container Cool Whip

### Topping

- $\frac{1}{3}$  cup cocoa
- $\frac{1}{4}$  cup milk
- 1 cup sugar
- 1 tsp vanilla
- 1 stick butter

## Preparation

1. Mix milk and pudding, fold in Cool Whip.
2. Layer graham crackers in a 9x13 pan.
3. Pour half the pudding mixture and repeat with graham cracker and pudding layers.
4. Top with graham crackers.
5. Melt butter in a saucepan with the milk. Once the butter is melted, add the cocoa and sugar. Boil on medium and then simmer until sugar dissolves.
6. Pour over the top layer of graham crackers.
7. Refrigerate overnight.