

Betty's Faux Chocolate Eclair Cake



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In this video, Betty demonstrates how to make a Faux Chocolate Éclair Cake. This cake is quickly and easily put together using graham crackers and fluffy vanilla pudding. It is frosted with Betty's All-Purpose Chocolate Frosting and then is chilled for 24 hours. When served, the cake slices taste very much like Chocolate Eclairs!

Ingredients:

- 1 pound box graham crackers
- 1 large package instant vanilla pudding
- 3 cups milk
- 8-oz. container Cool Whip (whipped topping)
- 1 recipe of Betty's All-Purpose Chocolate Frosting (from bettyskitchen) or 1 can chocolate frosting
- cooking oil spray

Spray the bottom and sides of a 13-inch by 9-inch by 2-inch baking dish or pan with cooking oil spray. Cover the bottom with 1 inner pack of graham crackers. Set aside. In a large mixing bowl, combine a large package of vanilla pudding with 3 cups milk. Beat with an electric mixer or stick blender for about 2 minutes, until pudding thickens. Let the pudding sit in the refrigerator for 5 to 10 minutes to set. Gently fold in an 8-oz. carton of Cool Whip. Pour half of the pudding mixture over the layer of graham crackers in the baking dish. Place the second inner pack of graham crackers over the pudding layer. Pour the remaining pudding over the second layer of graham crackers. Cover the pudding layer with the third inner pack of graham crackers. Cover with plastic wrap and refrigerate for 2 hours. When almost 2 hours have elapsed, make Betty's All-Purpose Chocolate Frosting. Spread over the top of the top layer of graham crackers. Cover with plastic wrap and refrigerate for 24 hours. Use a spatula to divide and lift pieces of cake onto nice serving plates. This dessert will taste like Chocolate Eclairs. I hope you like it!

--Betty