

Classic Chocolate Eclair Cake - No Oven Required!

No-Bake Chocolate Eclair Cake



TIME
2 min

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INGREDIENTS

For the Cake:

- 2 packages (3.4 oz each) instant vanilla pudding mix
- 3 cups cold milk
- 1 container (8 oz) frozen whipped topping, thawed
- 1 box graham crackers

For the Chocolate Frosting:

- $\frac{1}{2}$ cup unsalted butter
- $\frac{1}{2}$ cup milk
- 1 cup granulated sugar
- $\frac{1}{3}$ cup unsweetened cocoa powder
- 1 tsp vanilla extract

DIRECTIONS

1. Prepare the Pudding Mixture: In a large bowl, whisk together the instant vanilla pudding mix and cold milk until thickened (about 2 minutes). Fold in the thawed whipped topping until well combined and creamy.
2. Assemble the Layers: In a 9x13-inch baking dish, arrange a single layer of graham crackers to cover the bottom.
3. Spread half of the pudding mixture over the graham crackers.
4. Add a second layer of graham crackers, followed by the remaining pudding mixture.
5. Top with a final layer of graham crackers.
6. Make the Chocolate Frosting: In a medium saucepan, combine the butter, milk, sugar, and cocoa powder. Bring to a gentle boil over medium heat, stirring constantly. Boil for 1 minute, then remove from heat. Stir in the vanilla extract and let cool slightly (about 5 minutes).
7. Top and Chill: Pour the slightly cooled chocolate frosting over the top graham cracker layer, spreading it evenly.
8. Cover the dish with plastic wrap and refrigerate for at least 4 hours-preferably overnight-for best flavor and texture.

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