

No-Bake Chocolate Eclair Cake: Easy, Creamy & Decadent Dessert

No-Bake Chocolate Eclair Cake: Your Creamy, Decadent, and Effortlessly Delicious Dessert!



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2 min

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ChefManiac

INGREDIENTS

- 2 packages (3.4 oz each) instant vanilla pudding mix
- 3 cups cold milk (whole or 2%)
- 1 container (8 oz) whipped topping (like Cool Whip), thawed
- 1 box (14.4 oz) graham crackers (about 1.5 sleeves, plain)
- 1 1/2 cups semi-sweet chocolate chips
- 1/2 cup heavy cream
- 1 tablespoon unsalted butter

Swaps and Notes:

Instant Pudding Mix: Ensure you use instant pudding mix, not cook-and-serve, as it needs to set without heat. Vanilla is classic, but chocolate pudding mix could be used for an even richer chocolate flavor.

Milk: Cold milk is essential for the instant pudding to set properly. Whole milk or 2% milk works best for creaminess.

Whipped Topping: Thawed whipped topping (like Cool Whip) adds lightness and creaminess. Freshly whipped cream can be used but might not hold up as well over time; if using, prepare it stiffly and fold in gently.

Graham Crackers: Plain graham crackers are the standard. You can use chocolate graham crackers for a different twist.

Chocolate Topping: Semi-sweet chocolate chips provide a good balance of sweetness and richness.

Dark chocolate chips can be used for a more intense chocolate flavor. The heavy cream and butter make it smooth and glossy.

Optional Garnishes: A dusting of powdered sugar, chocolate shavings, or fresh berries could be added before serving.

Directions:

Prepare Pudding Mixture: In a large mixing bowl, whisk together the 2 packages instant vanilla pudding mix and 3 cups cold milk vigorously for 2 minutes until the mixture thickens. Let it sit for another 5 minutes to set further.

Combine with Whipped Topping: Gently fold the thawed whipped topping into the prepared pudding mixture using a rubber spatula until well combined and fluffy. Be careful not to deflate the whipped topping.

Layer the Cake (Graham Crackers): Lightly grease a 9x13 inch baking dish (or an 8x8 inch dish for a thicker cake). Arrange a single layer of graham cracker squares on the bottom of the dish, breaking pieces as needed to fit snugly and cover the entire base.

Spread First Pudding Layer: Spread half of the pudding mixture evenly over the first graham cracker layer.

Add Second Graham Cracker Layer: Add another full layer of graham crackers on top of the pudding mixture.

Spread Remaining Pudding Layer: Spread the remaining half of the pudding mixture evenly over the second layer of graham crackers.

Add Final Graham Cracker Layer: Top with a final layer of graham crackers, covering the pudding completely.

Make Chocolate Topping: In a small saucepan over low heat, combine the 1 ½ cups semi-sweet chocolate chips, ½ cup heavy cream, and 1 tablespoon unsalted butter. Stir constantly until the chocolate is melted and the mixture is smooth and glossy. Alternatively, microwave the ingredients in a microwave-safe bowl in 30-second intervals, stirring well after each, until smooth.

Pour Topping: Pour the warm (but not hot) chocolate topping evenly over the top layer of graham crackers, spreading gently with an offset spatula to cover the entire surface.

Chill: Cover the baking dish tightly with plastic wrap. Refrigerate for at least 4 hours, or preferably overnight, to allow the graham crackers to soften and the cake to set completely. This chilling time is crucial for the cake to firm up and for the flavors to meld.

Serve: Once frozen, remove the pie from the freezer and let it sit for a few minutes to soften slightly

before slicing. Top with whipped cream and lemon slices or zest if desired.

Prep Time: 20 minutes:

Chill Time: 4 hours (or overnight):

Total Time: 4 hours 20 minutes:

Servings: 12-15 servings:

Tips for Success:

Cold Milk & Pudding: Ensure your milk is very cold for the instant pudding to set properly. Whisk vigorously for the full 2 minutes.

Thawed Whipped Topping: Allow your whipped topping to thaw in the refrigerator completely, but keep it cold, before folding it in.

Gently Fold: When combining the pudding and whipped topping, use a gentle folding motion to maintain the airy texture of the whipped topping.

Don't Rush Chilling: The long chilling time is essential for the graham crackers to soften and for the cake to set firmly enough for clean slices.

DIRECTIONS

- 1. Making :** No-Bake Chocolate Eclair Cake is all about simple layers and chilling time for a perfect set!
- 2. Prepare :** Pudding Mixture: In a large mixing bowl, whisk together the 2 packages instant vanilla pudding mix and 3 cups cold milk vigorously for 2 minutes until the mixture thickens. Let it sit for another 5 minutes to set further.
- 3. Combine with :** Whipped Topping: Gently fold the thawed whipped topping into the prepared pudding mixture using a rubber spatula until well combined and fluffy. Be careful not to deflate the whipped topping.
- 4. Layer the :** Cake (Graham Crackers): Lightly grease a 9x13 inch baking dish (or an 8x8 inch dish for a thicker cake). Arrange a single layer of graham cracker squares on the bottom of the dish, breaking pieces as needed to fit snugly and cover the entire base.
- 5. Spread :** First Pudding Layer: Spread half of the pudding mixture evenly over the first graham cracker layer.
- 6. Add :** Second Graham Cracker Layer: Add another full layer of graham crackers on top of the pudding mixture.
- 7. Spread :** Remaining Pudding Layer: Spread the remaining half of the pudding mixture evenly over the second layer of graham crackers.
- 8. Add :** Final Graham Cracker Layer: Top with a final layer of graham crackers, covering the pudding completely.
- 9. Make :** Chocolate Topping: In a small saucepan over low heat, combine the 1 ½ cups semi-sweet chocolate

chips, $\frac{1}{2}$ cup heavy cream, and 1 tablespoon unsalted butter. Stir constantly until the chocolate is melted and the mixture is smooth and glossy. Alternatively, microwave the ingredients in a microwave-safe bowl in 30-second intervals, stirring well after each, until smooth.

10. **Pour : Topping:** Pour the warm (but not hot) chocolate topping evenly over the top layer of graham crackers, spreading gently with an offset spatula to cover the entire surface.
11. **Chill:** Cover the baking dish tightly with plastic wrap. Refrigerate for at least 4 hours, or preferably overnight, to allow the graham crackers to soften and the cake to set completely. This chilling time is crucial for the cake to firm up and for the flavors to meld.
12. **Serve:** Once frozen, remove the pie from the freezer and let it sit for a few minutes to soften slightly before slicing. Top with whipped cream and lemon slices or zest if desired.
13. **Tips for Success: Cold Milk & Pudding:** Ensure your milk is very cold for the instant pudding to set properly. Whisk vigorously for the full 2 minutes.
14. **Thawed : Whipped Topping:** Allow your whipped topping to thaw in the refrigerator completely, but keep it cold, before folding it in.
15. **Gently : Fold:** When combining the pudding and whipped topping, use a gentle folding motion to maintain the airy texture of the whipped topping.
16. **Don't : Rush Chilling:** The long chilling time is essential for the graham crackers to soften and for the cake to set firmly enough for clean slices.
17. **Smooth : Chocolate Topping:** Melt chocolate and cream slowly and stir constantly to ensure a smooth, glossy ganache that pours beautifully.
18. **Use a : Greased Dish:** Lightly greasing the dish helps ensure the cake doesn't stick.
19. **Serving Suggestions and Pairings:** This No-Bake Chocolate Eclair Cake is a fantastic dessert that's perfect for any occasion where you need a crowd-pleasing sweet treat. It's ideal for:
20. **Potlucks & : Picnics:** A great make-ahead dessert that travels well (if kept chilled).
21. **Summer : Gatherings:** Perfect for warm weather as it's served cold.
22. **Birthday : Parties:** A fun alternative to traditional cake.
23. **Casual : Dinners:** A simple yet indulgent ending to a meal.
24. **Serve it plain, or with a dollop of whipped cream, a few fresh berries, or chocolate shavings for garnish.**
25. **Storage and Leftover Tips:** Store any leftover No-Bake Chocolate Eclair Cake tightly covered with plastic wrap or in an airtight container in the refrigerator for up to 4-5 days. The graham crackers will continue to soften over time, but the cake will remain delicious. Freezing is generally not recommended as it can affect the texture of the pudding and whipped topping.

SWAPS & NOTES

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Milk: Cold milk is essential for the instant pudding to set properly.

Whole milk or 2% milk works best for creaminess.

TIPS FOR SUCCESS

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