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| Chocolate Éclair Cake A Kate McDuff recipe (Nan). INGREDIENTS 9 x 13 buttered pan 3 ¼ cups of milk  1 box graham crackers 9 oz. container Cool Whip  2 boxes instant French vanilla pudding 1 can chocolate frosting DIRECTIONS  1. 1st layer: line pan with crackers to cover bottom 2. 2nd layer: Mix pudding and milk. Beat until thick. Add Cool Whip and mix by hand. Pour 1.2 of the mixture over crackers. 3. 3rd layer: another layer of crackers. 4. 4th layer: remaining pudding and Cool Whip mixture. 5. 5th layer: another layer of crackers. 6. 6th layer: cover with frosting. 7. Refrigerate until half an hour before use. Let sit at room temperature. |



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