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| Chocolate Éclair CakeA Kate McDuff recipe (Nan). INGREDIENTS9 x 13 buttered pan 3 ¼ cups of milk1 box graham crackers 9 oz. container Cool Whip2 boxes instant French vanilla pudding 1 can chocolate frosting DIRECTIONS1. 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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