
Eclair Pudding

Ruth Shimp

Nettles Island Cooking in Paradise - 2014

2 cups cold milk

1 box (3.4 ounce) instant vanilla pudding

1 tub (8 ounce) whipped topping, thawed

15 (30 squares) graham crackers

3/4 cup canned chocolate frosting

Prepare an eight-inch square baking dish.

Prepare the pudding according to package directions.

Fold 1-1/2 cups of the topping into the pudding. Stir until it thickens.

Line the baking dish with a layer of crackers to fit. Spread one-half of the pudding over the crackers, covering them completely. Top with another layer of crackers and then the remaining pudding. Cover with a final layer of crackers to fit.

Heat the frosting until soft and spreadable. Frost the remaining crackers and place them on top of the dish.

Refrigerate overnight.

Garnish the top with the remaining topping before serving.

Dessert

Per Serving (excluding unknown items): 683 Calories; 29g Fat (38.5% calories from fat); 8g Protein; 98g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 654mg Sodium. Exchanges: 5 1/2 Grain(Starch); 6 Fat; 1 Other Carbohydrates.