

Bakers Banquet



Chocolate Eclair Fridge Cake

Ingredients:

For the Crust

2 boxes honey graham crackers - you won't use them all (see introduction above about mixing honey graham crackers and cinnamon graham crackers)

For the Cream Filling

2 cups heavy cream
2 cups milk (I used whole milk)
2 boxes (envelopes) of instant vanilla pudding

For the Chocolate Topping

1 cup heavy cream
1 1/2 cups semi-sweet chocolate chips

Directions:

For the Crust

Place the graham crackers in a single layer in the bottom of a 9x13 inch dish or baking pan. You should break some to make sure the bottom of the dish is covered completely. Put aside.

For the Cream Filling

In a large bowl whisk together the heavy cream, milk and vanilla pudding until thick and smooth.

Spread **half** the cream filling on top of the first layer of graham crackers. Place the second layer of graham crackers top of the pudding. Spread the rest of the filling on top of the crackers. Top with the final layer of crackers. Put aside.

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For the Chocolate Topping

Heat the heavy cream in either a medium glass bowl in the microwave, or on the stove top, until almost boiling. Add the chocolate chips and let them sit in the hot cream for 3-5 minutes. Whisk together until smooth.

Pour the smooth chocolate over the top of the final layer of graham crackers and spread with a spatula.

Place in the refrigerator for at least 8 hours. (Overnight works!)
Serve chilled.