

Eclair Dessert

Wendy Moore

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*1 box graham crackers,
crushed
2 packages Instant French
Vanilla Pudding
3 1/2 cups milk
1 small carton Cool Whip
2 squares unsweetened
chocolate
2 tablespoons light Karo
syrup
3 tablespoons milk
1 teaspoon vanilla
1 1/2 cups powdered sugar
3 tablespoons butter*

In a bowl, mix the pudding and milk. Fold in the Cool Whip.

Line a 13x9-inch pan with graham crackers.

Pour half of the pudding mix over the crackers. Place another layer of crackers over the pudding layer. Pour the remaining pudding over the top. Cover the top with additional crackers.

In a saucepan, melt the chocolate with the Karo syrup, butter and milk. Remove from the heat. Stir in the vanilla and powdered sugar. Frost with the chocolate mixture.

Refrigerate for twenty-four hours,

Per Serving (excluding unknown items): 2012 Calories; 97g Fat (41.1% calories from fat); 36g Protein; 275g Carbohydrate; 9g Dietary Fiber; 215mg Cholesterol; 894mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 3 1/2 Non-Fat Milk; 18 1/2 Fat; 14 Other Carbohydrates.