

# Sheila Gomez

## ÉCLAIR CAKE

1 lge. box of Graham Crackers	3 ½ c. milk
2 small instant French Vanilla Pudding	1 stick Parkay
9 oz. Cool Whip	

Take a 9 x 13 Pyrex dish. Rub Parkay margerine all over bottom and sides. Lay graham crackers solidly over entire bottom. Can cut or round corners to make a good fit; cut cookies accordingly.

Mix dry pudding mix with milk and beat for 2 minutes on low. Fold in cool whip thoroughly. Pour half of mix over cookies. Cover with another layer of graham crackers. Pour other half of mixture over cookies and top off with cookies. Cover with frosting. I half this recipe and make it twice. That way you don't have to guess what one-half of mixture is when pouring over crackers.

Frosting: I use a hand mixer on this.

½ c. cocoa sifted	2 tsp. light corn syrup
3 Tbs. softened butter	1 ½ c. powdered sugar
2 tsp. vanilla	3 Tbs. milk

Blend together sugar and cocoa. Add butter and milk. Beat until creamy. Add corn syrup and vanilla. Blend until smooth. Spread over graham crackers and refrigerate. Let chocolate set and cover with Saran wrap. Stretch it across the pan so it won't touch the icing. This will keep several days in refrigerator.