

## Eclair Cake

**Submitted By: PJ Broussard**

2 small boxes sugar free instant cheesecake pudding

2 cups cold milk

2 - 8 ounce tubs sugar free cool whip

1 box graham crackers

1 tub chocolate icing

Mix milk and pudding. Whisk till thick. Fold in both tubs of cool whip into pudding mixture. Lay bottom of 11X13 dish with graham crackers. Spoon pudding mixture on top. Place another layer of crackers. Pour pudding on top. Top with more crackers. Place chocolate icing in microwave for 20 seconds at a time till pourable. Pour over top. Refrigerate minimum of 4 hours.

Note: Dish was full. When I put foil on top, the icing stuck to the foil. Maybe try spraying foil with Pam, to keep the chocolate from sticking?