Eclair Pie



*** Must be made one day ahead and refrigerated*** (well worth it)

Ingredients:

1 package Graham Crackers

Filling:

2 small packages of French vanilla instant pudding 1/2 the amount of milk called for in pudding directions (see box) 1 tsp vanilla 12 oz Cool Whip

Topping:

3 oz German chocolate

3 Tbs water

1 tsp vanilla

3 Tbs margarine

1 1/2 Tbs light corn syrup

1 1/2 cups powdered sugar

Directions:

Combine filling ingredients, folding together well with an electric mixer Line a 13"x9" pan (can use two smaller pans if you like) with one layer of Graham Cracker squares.

Pour half of the pudding mixture over top (warning! spreading can be difficult because crackers move so don't pour it all in the center!)

Repeat with 2nd layer of crackers and pudding.

Top with 3rd layer of graham crackers.

Top with the chocolate topping.

Refrigerate then enjoy.

Laura Nolette