

Eclair Dessert - Jody Funk Makes 12 servings

From Jody Funk - like eating a chocolate covered eclair - Memorial Day Picnic 5/24, 2009 (Adele made this and it was fantastic)

1 box graham crackers	2 tablespoons oil
2 (3 1/2-ounce) boxes instant vanilla pudding - French Vanilla	2 teaspoons corn syrup
3 1/2 cups milk	2 teaspoons vanilla extract
1 8-ounce container cool whip	2 tablespoons butter - softened
Chocolate Icing	1 1/2 cups powdered sugar
6 tablespoons cocoa powder	3 tablespoons milk

Line a 13 X 9 pan with a layer of graham crackers.

Beat the milk and French Vanilla Instant pudding for 2 minutes, then fold in the Cool Whip.

Pour 1/2 of the pudding mixture over the graham crackers; add another layer of graham crackers; pour the rest of the pudding mix on top; then add one more layer of graham crackers.

Refrigerate while making the icing.

Mix all of the Icing ingredients together, beating well.

Spread the icing on top of the dessert; refrigerate for 24 hours before serving.

NOTE: Jody makes 1 1/2 batches of icing as they love the thicker layer of icing for their family.