

# Éclair Cake

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Servings: 24

Ingredients	Quantity	Measure
Graham crackers, no honey (Nabisco)	16	ounces
Vanilla pudding, instant	10.2	ounces
Almond milk	4	cups
Non-dairy whipped topping	16	ounces
<b>Chocolate Frosting</b>		
Non-dairy margarine	2	ounces
Cocoa powder	4	tablespoons
Sugar, powdered	8	ounces
Almond milk	2	ounces

## Preparation

1. Mix instant vanilla pudding with 4 cups of almond milk.
2. Fold in whipped cream. Set aside.
3. Line bottom of a 2” half hotel pan with graham crackers.
4. Spread half of pudding over graham crackers.
5. Put another layer of graham crackers on top of pudding.
6. Spread rest of pudding.
7. Lay another layer of graham crackers on top of pudding.
8. Pour chocolate frosting on top and let rest in refrigerator overnight (at least 12 hours).

## Chocolate Frosting

1. Melt 2 ounces of margarine in a small pot. Remove from heat.
2. Add cocoa powdered and stir until blended.
3. Add powdered sugar, stir.
4. Add milk and stir until all ingredients are blended.
5. Pour over graham cracker top.
6. Let rest overnight or at least 12 hours.

## Nutrition Information per serving \*From USDA Nutrient Database

Calories: 138 Total Fat: 5g Saturated Fat: 1.5g Carbohydrate: 25g Protein: 2g Sodium: 188mg  
Vitamin A: 22µg Vitamin C: 0mg Calcium: 55mg Iron: 1mg Folic Acid: 9µg

