

PRIZE WINNER

Better Homes and Gardens ~1950

ÉCLAIR CAKE

- 1 (1 lb.) box graham crackers
- 2 (3.4 oz.) small pkg. instant French vanilla pudding
- 3½ cups milk
- 1 (9 oz.) container Cool Whip

Butter bottom of 9 x 13 pan, line with graham crackers. Mix pudding with the milk. Beat at medium speed for 2 minutes. Blend in softened Cool Whip. Pour half the mixture over graham crackers, then place another layer of crackers over pudding. Pour remaining pudding over this layer and cover with one more layer of crackers. Refrigerate for 2 hours before frosting.

(Note: Boxes of crackers have gotten smaller, and all pans differ slightly in size, so try to judge by how many crackers the first layer takes and whether or not you have enough. If not, be a little creative in shortening each layer, like leaving a small gap at one side or something.)

FROSTING FOR ÉCLAIR CAKE

- 2 oz. unsweetened chocolate (melted)
- 2 teaspoons white Karo corn syrup
- 2 teaspoons Vanilla
- 3 tablespoons softened butter or margarine
- 1½ cups powdered sugar
- 3 tablespoons milk

Beat all ingredients until smooth, spread over cake. Refrigerate 24 hours.