

# **Chocolate Éclair Pie**

*From the kitchen of SAVORY SELECTIONS*

## **Filling:**

2 Pkg Instant French Vanilla Pudding  
3½ Cup Milk  
9 oz Cool Whip (Fold in)  
1 Small Box of Graham Crackers

## **Frosting:**

3 Tbl Butter or Margarine  
1 Tbl Karo Syrup  
2 Tbl Cocoa  
3 Tbl Milk  
1 tsp Vanilla Extract  
1½ Cup Powder Sugar

Grease 9"x13" pan then line bottom & sides with graham crackers. Pour half of the pudding mixture in; then add another layer of graham crackers; pour the rest of the pudding in; top with a final layer of graham crackers.

For the frosting, melt the butter & add the remaining ingredients. Spread over final graham cracker layer.