**Decadent Chocolate Éclairs** (from everafterinthewoods.com)

**Ingredients**

For the éclair:

* 1 stick unsalted butter
* 1 cup water
* 1/4 tsp salt
* 1 cup flour
* 4 eggs
* 1 tsp vanilla extract

For the filling:

* 1 pkg. Instant Vanilla pudding
* 2-1/2 cups milk
* 1/4 cup confectioners' sugar
* 2 tsp vanilla extract
* 1 cup whipping cream

Topping

* Chocolate chips melted

**Instructions**

Preheat oven to 400 degrees. Line 2 baking sheets with parchment paper.

In a large saucepan, bring the water, salt and butter to a boil. Add the flour all at once and stir to combine until a ball forms. Remove from heat and let stand 8 minutes.

Add vanilla and eggs one at a time until each is combined and the dough is smooth and shiny.

Put dough into a self-seal bag and cut the corner off. "Pipe" dough onto prepared sheets approx. 1"x 4". Bake for approx. 30 minutes and immediately transfer to wire rack and cool completely.

For the filling, beat whipping cream until peaks form. Add sugar and vanilla to combine.

In a separate bowl prepare pudding according to the box directions. Fold into the whip cream mixture. Place in refrigerator to chill for 15 minutes.

Cut eclairs open with a serrated knife. Spoon cream mixture onto the bottom and place the top on. Melt the chocolate chips in the microwave for approximately 1 minute, stir until creamy. and then spread on each eclair. Chill until ready to serve.

Or, for an alternative, easier recipe, try this graham cracker version in a pan!

**Easy Éclair Cake** (from the author’s mother)

**Ingredients**

* Graham crackers
* 2 boxes (3 oz each) of Instant Vanilla pudding
* 3 cups milk
* 8 oz Cool Whip

**Topping**

* 3 tablespoons butter, softened
* 2 tablespoons corn syrup
* 1 teaspoon vanilla
* 1 ½ cups powdered sugar
* 3 tablespoons milk
* 2 squares unsweetened chocolate, melted

**Instructions**

Mix the two boxes of pudding with 3 cups of milk. Fold in 8 oz of Cool Whip. Line the bottom of a 9x13 pan with whole graham crackers and spread half the filling over the crackers. Add another layer of crackers and spread the remaining filling over it, topped with a final layer of crackers.

Mix Topping ingredients until smooth and spread over top.