

Chocolate Éclair Torte



- Prep Time: 30 minutes
- Cool Time: 30 minutes
- Total Time: 1 hour 30 minutes
- Servings: 16 pieces

Ingredients:

Crust

1 cup water
1/2 cup butter
1 cup flour
4 eggs

Filling

2 small packages vanilla pudding
2 1/2 cups milk
1 tsp vanilla
8 oz. whipping topping

Frosting

1 1/2 cups powdered sugar
1 tsp vanilla
2 Tbsp milk
2 Tbsp butter
1/2 cup semi-sweet chocolate chips

Instructions:

1. Preheat oven to 400 degrees.
2. Bring 1 cup water and 1/2 cup butter to a boil.
3. Remove from heat and add 1 cup flour and stir until ball forms.
4. Cool 10 minutes.
5. Transfer dough to stand mixer with paddle attachment, add eggs one at a time mixing well, after each addition.
6. Spread into a greased 15x10 jelly roll pan.
7. Bake for 30 minutes.
8. Remove from oven and cool.

9. Beat pudding, milk and vanilla together until thickened.
10. Fold in whipped topping.
11. Spread over cooled crust and chill for 1/2 hour.

12. Melt chocolate chips and butter in microwave in 30 second increments.
13. Mix in powdered sugar, vanilla and milk until smooth and creamy. Add more milk if necessary.
14. Drizzle over the filling and refrigerate until served.