

Nutty Chocolate Eclair Dessert

Recipe By *Dining In*



Cooking and Prep:  45
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Serves:  20

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Dining In

Tastes like chocolate éclair ice cream pops! Scrumptious and easy! Bonus health factor: No raw eggs are used.

Ingredients (7)

Main ingredients

- 1 package black and white sandwich cookies
- 3/4 stick margarine
- 9 Viennese crunch bars
- 2 (16-ounce) containers **Gefen Whipped Topping** or other dessert topping
- 1 package instant chocolate pudding
- 1 package instant vanilla pudding

1 (16-ounce) container parve milk, chilled

Start Cooking

Prepare the Dessert

1. Blend first three ingredients in a food processor until finely ground.
2. Beat one container dessert topping until creamy, then add one package chocolate pudding and one cup parve milk. Whip until stiff. Repeat with second container dessert topping, vanilla pudding, and remaining cup of parve milk.
3. Layer dessert as follows in either a nine- by13-inch pan or two nine-inch round pans: Cookie mixture, vanilla mixture, cookie mixture, chocolate mixture and cookie mixture. Freeze and enjoy!

Credit

Photography and Styling by Chavi Feldman