

# Creamy Chocolate Eclair Cake

Servings : 15

Amount	Measure	Ingredient - Preparation Method
1 1/4	cups	sugar
6	tablespoons	cornstarch
1	teaspoon	salt
5	cups	whole milk
4	tablespoons	unsalted butter - cut into 4 pieces
5	teaspoons	vanilla extract
2	tablespoons	water
1 1/4	teaspoons	unflavored gelatin
2 3/4	cups	heavy cream - chilled
14	ounces	graham cracker
1	cup	semisweet chocolate chip
5	tablespoons	light corn syrup

Combine sugar, cornstarch, and salt in a large saucepan. Whisk milk into sugar mixture until smooth and bring to a boil, scraping bottom with rubber spatula, over med-high heat. Immediately reduce heat to med-low and cook, continuing to scrape bottom, until thickend and large bubbles appear on surface, 4-6 minutes. Off heat, whisk in butter and vanilla. Transfer to a large bowl and place plastic wrap directly on surface. Refrigerate until cool, about 2 hours.

Stir water and gelatin together in bowl and let sit until gelatin softens, about 5 minutes. Microwave until bubbling around edges and gelatin dissolves, 15-30 seconds. Using stand mixer with whisk, whip 2 cups cream on med-low speed until foamy, about 1 minute Increase speed to high and whip until soft peaks form, about 2 minutes. Add gelatin mixture and whip until stiff peaks form, about 1 minute.

Whip 1/3 cream into chilled pudding, then gently fold in remaining, 1 scoop at a time until combined. Cover bottom of 13x9 baking dish with a layer of graham crackers. Top with half of mixture and another layer of graham crackers and repeat, topping with a 3rd layer of crackers.

Microwave chocolate chips, 3/4 cup heavy cream, and corn syrup in a bowl, stirring occasionally until smooth, 1-2 minutes. Cool to room temperature, about 10 minutes. Cover cake with glaze and refrigerate for 6-24 hours.