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No Bake Boston Cream Cake Loaf

Here is what you need:

2 packages of graham crackers (almost one full box)

1 small box of vanilla instant pudding

1 1/2 cups milk

1 cup non – dairy whipped topping

Chocolate Frosting:

¼ cup (1/2 stick) unsalted butter softened

¼ cup unsweetened cocoa powder

¼ cup milk

2 cups powdered sugar

1 teaspoon vanilla extract

Here is how you do it:

Line the bottom of a loaf baking pan with graham crackers

In a large bowl with a hand-mixer on low speed, beat milk and vanilla instant pudding until thick. Then gently fold in non-dairy whipped topping. Spread half of the mixture evenly over crackers, then top with a second layer of crackers and repeat this step.

When finished, you should end up with two layers of cream and 3 layers of graham crackers. In a small separate bowl, prepare frosting. Beat butter and cocoa powder, then slowly pour in milk; mix well. Gradually add in powdered sugar until all is incorporated, and mix in vanilla extract. Evenly spread over the top of layer of graham crackers, cover with plastic wrap, and set in fridge overnight or for at least 2 hours.

For a 9 x 13 pan you will need to increase:

Graham crackers to 3 packages

2 vanilla instant pudding

3 cups of milk

Completely double the frosting! (Unless you like a thin coat of chocolate then keep it as it)