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No Bake Boston Cream Cake

Here is what you need:

2 - 3 packages of graham crackers (almost one full box)

2 small boxes of vanilla instant pudding

3 cups milk

1- 8 ounce 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 9 X 13-inch baking pan with graham crackers, or use 2 loaf pans.

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. Use about half if using the 9 x 13 inch baking pan, or ¼ if using the loaf pan, spread 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.