Chocolate Eclair Cake

2 box vanilla pudding
4 cups milk
1 med. tub cool whip
box graham crackers

Chocolate Mix

1/4 cup coco
1/3 cup Evaporated Milk
1 cup sugar
1/8 teaspoon salt
1 teaspoon vanilla
1 stick of butter

How to Mix Cake

Mix pudding first with 4 cups milk.
Fold in cool whip with wisp
Line bottom of pan with Graham Crackers (9 x 13)
Spoon pudding mixture on top (not all)
Add another layer of Graham Crackers
Cover second layer with remaining pudding mixture
Finish off with another layer of Graham Crackers

How to Mix Chocolate

Use aluminum bottom quart pan
Mix sugar, coco and Evaporated Milk
Heat mixture low to med heat and stir constantly (add a few
drops of evap. milk if needed) until mixture looks shiny
and doesn't taste gritty.
Take mixture off heat, add 1 stick butter, 1/8 teaspoon salt,
and 1 teaspoon vanilla. (butter can be cut to melt faster)
and mix all together until smooth.
Pour chocolate over Graham Crackers
Chill at least 1 hour before serving
Woof down and spaz out . . . !