
Chocolate Dream Dessert

Betsy H Oyer

Nettles Island Cooking in Paradise - 2014

1 cup flour
1 stick butter, softened
1 cup chopped pecans
1 cup confectioner's sugar
1 package (8 ounce) cream cheese, softened
1 cup Cool Whip (large)
1 package (3-1/2 ounce) instant vanilla pudding
1 package (3-1/2 ounce) instant chocolate pudding
2 cups milk

In a bowl, mix the flour, butter and nuts. Spread the mixture in a 13x9-inch baking pan. Press down the mixture with a fork.

Bake at 350 degrees for 20 minutes. Let cool.

In a bowl, mix the sugar, cream cheese and the whipped topping. Spread the mixture in the baked pastry shell.

In a bowl, whip the puddings with the milk. Spread on top of the bottom layer. Spread the remaining Cool Whip over the pudding.

Sprinkle with nuts or shaved chocolate.

Dessert

Per Serving (excluding unknown items): 3638 Calories; 271g Fat (65.4% calories from fat); 57g Protein; 265g Carbohydrate; 13g Dietary Fiber; 569mg Cholesterol; 1866mg Sodium. Exchanges: 7 1/2 Grain(Starch); 3 Lean Meat; 2 Non-Fat Milk; 51 1/2 Fat; 8 Other Carbohydrates.