

Italian Delight Dessert

Velma Morey

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

CRUST

1 cup flour

1/2 cup nuts

1/2 cup butter

LAYER ONE

1 cup powdered sugar

1 package (8 ounce) cream
cheese, softened

12 ounces Cool Whip Lite®

LAYER TWO

2 small boxes instant
chocolate pudding mix

2 1/2 cups milk

LAYER THREE

8 ounces Cool Whip Lite®

LAYER FOUR

1 cup toasted coconut

Preheat the oven to 350 degrees.

Crust: In a bowl, mix the flour, nuts and butter as for a pie crust. Press the mixture into a 13x9-inch baking dish. Bake for 15 minutes or until lightly browned.

Layer one: In a bowl, mix the sugar and cream cheese with a mixer until light (it will be very thick). Fold in the Cool Whip. Pour over the cooled crust. Spread evenly.

Layer two: In a bowl, make the chocolate pudding according to package directions using the 2-1/2 cups of milk. Spread evenly on top of the cream cheese layer.

Layer three: Spread 8 ounces of Cool Whip over the chocolate layer.

Layer four: Sprinkle one cup of the toasted coconut over the top of the dessert.

Refrigerate for about two hours before serving. Cut into squares to serve.

(Vanilla or pistachio pudding may be substituted for the chocolate pudding. Grated semi-sweet chocolate or nuts may be substituted in place of the coconut.)

Per Serving (excluding unknown items): 5231 Calories; 342g Fat (60.1% calories from fat); 67g Protein; 443g Carbohydrate; 11g Dietary Fiber; 586mg Cholesterol; 2386mg Sodium. Exchanges: 7 Grain(Starch); 4 Lean Meat; 2 1/2 Fruit; 2 1/2 Non-Fat Milk; 65 1/2 Fat; 16 1/2 Other Carbohydrates.