

THE



TRIPLE LAYER DESSERT

INGREDIENT & PREP LIST

1 CUP - FLOUR

1/2 CUP - CHOPPED PECANS

1 - STICK MARGARINE

*****CRUMBLE TOGETHER WITH MIXER. FLATTEN IN 8X10 PAN & BAKE AT 350 DEGREES UNTIL GOLDEN BROWN.*****

1 CUP - POWDERED SUGAR

1 CUP - THAWED COOL WHIP

1 - 8 OZ CREAM CHEESE

*****BEAT TOGETHER UNTIL SMOOTH & SPREAD OVER CRUST.*****

2 PACKAGES - CHOCOLATE FUDGE INSTANT PUDDING

3 CUPS - COLD MILK

*****MIX MILK & PUDDING FOR 3 1/2 MINUTES UNTIL SMOOTH.**

POUR OVER CREAM CHEESE MIXTURE.

TOP WITH ADDITIONAL COOL WHIP & ADDITIONAL CHOPPED PECANS AS DESIRED.

*****CHILL & SERVE.*****