

Culinary Challenge 5

Lake Region High School
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Chocolate Lush Dessert

1 cup of all purpose flour
 $\frac{1}{4}$ cup finely chopped pecans or walnuts
1 stick of margarine
8 oz cream cheese
1 cup powdered sugar
4 cups whipped topping
1 5.9 oz package instant chocolate pudding
2 $\frac{1}{2}$ cups milk
1 tablespoon finely chopped nuts

1. Mix 1 cup of all purpose flour with $\frac{1}{4}$ cup finely chopped pecans or walnuts.
2. Cut in 1 stick of margarine.
3. Press the mixture into a lightly sprayed baking dish (13 x 9 inches). Bake at 375°F for about 12 minutes or until golden brown.
4. Cream the cheese. Add the powdered sugar, a little at a time, mixing well until smooth.
5. Mix in 2 cups whipped topping.
6. Gently spread this mixture onto the baked crust. Set aside.
7. Mix pudding and milk until smooth.
Pour onto the cream cheese layer, spreading gently. Chill completely.
8. Spread whipped topping onto pudding layer.
9. Sprinkle with nuts, if desired. Chill.