



# Chocolate Layered Delight



Cool. Delicious. No heating up the house with a hot oven. These are just some of the goals we have to help alleviate the heat of summer. Yet, we still have that pot luck to go to, or a family picnic to attend. What can we make that can satisfy all three questions? Simple!

Although the oven does have to be turned on, it only takes ten minutes for the crust to bake. The rest is just layering, chilling and devouring! This is one of those recipes that have been handed down, so I am not certain where it originated. But whoever first made it, I offer them my heart-felt thanks!

## Chocolate Layered Delight

- 1/2 cup Melted Butter or Margarine
- 1 cup All-Purpose Flour
- 1 cup finely chopped Walnuts
- 1 cup Confectioner's Sugar
- 1 - 8-oz. package Cream Cheese, softened
- 1 - 12-oz. carton Whipped Topping, thawed and divided
- 2 - (3.9 oz. each) Instant Chocolate Pudding
- 3 cups Cold Milk



Combine the butter, flour and walnuts; press into the bottom of a 13"x9"x2" baking pan. Bake at 350 degrees for 10 minutes. Cool completely.

Meanwhile, beat cream cheese and sugar in a mixing bowl until well blended and creamy. Fold in 1 cup whipped topping; spread over crust. Chill for 30 minutes.

Mix pudding and milk in a bowl, whisking until completely blended. Allow to sit until firm. Spread pudding mix over the cream cheese layer.

Spread the remaining whipped topping on the pudding layer. Refrigerate for 3 hours. If you like, you can add chocolate or colored sprinkles on top for a more colorful dessert. Cut into squares for serving.

If transporting, keep cool in an ice chest, especially if you leave early in the morning, and won't be serving this until lunch.

This can easily be made a day ahead of time. The only problem you will have is keeping everyone from devouring it before it reaches its destination!