

## **Chocolate Dream Dessert**

submitted by Sharon Quaife

### **CRUST:**

- 1 cup all-purpose flour
- 1/2 cup butter
- 1 cup pecans, finely chopped

### **FILLING:**

- 1 package (8 ounces) cream cheese, softened
- 1 cup confectioners' sugar
- 1 carton (8 ounces) frozen whipped topping, thawed, divided
- 1 package (3.4 ounces) instant vanilla pudding mix
- 1 package (3.9) ounces instant chocolate pudding mix
- 3 cups cold milk
- 1 chocolate bar, grated

Combine crust ingredients until crumb-like, press into the bottom of a 13 in x 9in x 2 in baking pan. Bake at 350 for 15-20 minutes or until golden brown. Cool.

Place cream cheese, sugar and half the whipped topping in a mixing bowl, whip until smooth. Spread over crust.

Prepare pudding mixes with milk, mix until smooth and thickened. Spread over cream cheese mixture, chill until firm

Spread remaining whipped topping on top, then sprinkle grated chocolate over topping. Refrigerate until serving.

Yield: 12-15 servings

Enjoy, it's been a big hit and I've shared this recipe with many people.