

Four-Layer Dessert

Ingredients:

- 2 cups all-purpose flour
- 3/4 cup cold butter
- 1 cup finely chopped nuts (pecans, walnuts, hazelnuts, pistachios, etc)
- 1 package (8 ounces) softened cream cheese
- 1 cup sifted powdered sugar
- 3 cups of defrosted whipped topping (seperated into 1 cup and 2 cups)
- 3 cups cold milk
- 2 packages (3.9 ounces each) instant pudding mix (any flavor works)
- Optional extra garnish ideas: Chocolate curls, sprinkles, cocoa powder, etc

Layer one:

- Cut cold butter into flour until a fine sandy texture (use the food processor for ease). Mix together with chopped nuts. Press into an ungreased 9x13 high sided baking dish. Bake at 350° for 15-20m or until lightly golden brown. Cool completely before moving on to the next layer.

Layer two:

- Beat softened cream cheese with powdered sugar until light and fluffy. Fold in 1 cup of whipped topping until smooth. Spread over the cooled crust.

Layer three:

- Whisk together pudding mix and cold milk until soft set. Spread carefully over the cream cheese layer.

Layer four:

- Spread remaining 2 cups of whipped topping over the pudding layer.

Chill dessert for 3-4 hours, or overnight. Sprinkle optional garnish over dessert right before serving.