Coconut Cream Delight

Coconut Cream Delight – It’s just one of those desserts that stays with you!

Creamy. Coconutty. Rich.
Coconut cream pudding, pecans, cream cheese, cool whip, sugar – how can you go wrong?I remember my Auntie bringing some four layer dessert (called Slush Cake) to many family get togethers. Apparently that was an old four layer pudding dessert with a pecan/walnut crust known by many names : Pecan Supreme, Slush Cake, Paradise pie, Yum Yum Pudding, Texas Delight, Princess Pie (Coconut Cream Pie) or Texas Yum Yum. There can be lots of variation with the pudding flavors, our family likes the coconut cream and chocolate version, but you can substitute the pudding layer for just about anything, including lemon pudding or curd, cherry pie filling, blueberry pie filling, or whatever flavor you really like. (a quick reminder for you, if you love pudding desserts, don’t forget to check out my Pumpkin Delight Dessert too).



And all these years later I have remembered and dreamed about its deliciousness.
No kidding. It’s just one of those desserts that stays with you!
A few days ago, I was browsing my pinterest boards and saw this recipe, and let me tell you, this dessert was as good as I remembered it. Nice, light tasting and perfect for hot summer days, plus there’s a lot of it so it’s great for feeding a crowd too. And besides being delicious, one of the greatest things about Coconut Cream Delight, is that you can make it up to 2 days ahead of time, which makes entertaining so easy!

I hope you enjoy this simple recipe as much as we do!

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS

Coconut Cream Delight

Ingredients

- 1/2 cup butter,softened
- 1 cup walnuts/pecans, chopped and divided
- 1 cup all-purpose flour
- 1 cup powdered sugar
- 1 (8 oz.) cream cheese, softened
- 1 (12oz.) Cool Whip, divided
- 2 cups milk
- 2 (3.5 oz) coconut cream instant pudding mix

Instructions

1. Preheat oven to 350 degrees.

2. Layer 1: Mix the flour, butter and half of walnuts/pecans together.
3. Press into 9×13 pan and bake for 15 minutes at 350 degrees, cool it well.
4. Layer 2: Mix the cream cheese, powdered sugar and 1 cup of the cool whip, pour over cooled crust.
5. Place into the refrigerator while you prepare the next layer.
6. Layer 3: Mix the milk and pudding mix until it becomes smooth.
7. Put it over the cream cheese layer.
8. Place into the refrigerator and chill until set.
9. Layer 4: Spread remaining cool whip over the top, and sprinkle with remaining walnuts/pecans.
10. Cool for the minimum of 3 hours.

Source : allrecipes.com