

Coconut Cream Delight

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

Prep Time: 30 minutes

Cook Time: 15 minutes

Total Time: 3 hours, 45 minutes

Yield: 12-16

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

Order Ingredients Powered by Chicory

Instructions

Preheat oven to 350 degrees.

Layer 1: Mix the flour, butter and half of walnuts/pecans together.

Press into 9x13 pan and bake for 15 minutes at 350 degrees, cool it well.

Layer 2: Mix the cream cheese, powdered sugar and 1 cup of the cool whip, pour over cooled crust.

Place into the refrigerator while you prepare the next layer.

Layer 3: Mix the milk and pudding mix until it becomes smooth.
Put it over the cream cheese layer.

Place into the refrigerator and chill until set.

Layer 4: Spread remaining cool whip over the top, and sprinkle
with remaining walnuts/pecans.

Cool for the minimum of 3 hours.