

Sex in a Pan

Grew up eating this as a child (not in Canada). Absolutely delicious! Only difference I did is my crust is 2 sticks of butter, 1 cup of flour, and 1 cup chopped pecans. 350 and bake for 25. I also added some powdered sugar to the whipped cream. Thanks for posting this recipe. I love it and encourage others to try.

My family has been making this recipe for years. The only change we make is to add butter to the crust, instead of margarine, and add finely chopped, toasted pecans to the crust as well. Definitely 5 stars!

My first 'experience' with this was in the late 1970's. It blew us all away! Amazing, refreshing, and leaves everyone wanting more and the recipe, which no one wanted to share... eventually I got this exact recipe. Made it umpteen times, but lost it when moving, other's helping pack thought recipes were unnecessary to due internet recipe... I couldn't find it till I saw it on here. Thank you SO much for posting it. I'm from Canada also, I wonder if other countries have had this wonder of this recipe? Thanks Biancal!!!

To Find Out All The Delicious Ingredients And The Step By Step Directions To Follow, Please Head On Over To The Next Page.

Ingredients :

Crust

1 cup pecans, chopped
3 tbsp white sugar
½ cup butter
1 cup flour

Cream cheese layer

1 8 oz package cream cheese
1 cup powdered sugar (use ½ cup for less sweetness)
1 cup whipped cream or cool whip

Vanilla pudding

1 package of instant vanilla pudding (5.1 oz or 144 g)
3 cups milk (use 2 cups if you want a firmer pudding)

Chocolate Pudding

1 package of instant chocolate pudding (5.1 oz or 144 g)
3 cups milk (use 2 cups if you want a firmer pudding)

Last layer

2 cups whipped cream or cool whip
shaved chocolate

Directions :

Preheat oven to 350 F degrees.

Spray a 9×13 inch baking dish with cooking spray.

In a mixer mix all the crust ingredients together and press the mixture into the prepared baking dish.

Bake it for about 20 minutes.

Prepare the vanilla pudding as per the instructions on the package.

Prepare the chocolate pudding as per the instructions on the package.

In a mixer add the cream cheese, powdered sugar and the cup of whipped cream. Mix until light and fluffy.

Let the crust cool. Spread the cream cheese mixture over the crust evenly. Spread the chocolate pudding over the cream cheese, then the vanilla pudding. Top with the whipped cream and sprinkle with the chocolate.

Refrigerate for a couple hours so that it sets.

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