

chocolate delight

Ingredients

- 1 cup flour
 - 1/2 cup butter
 - 1/2 cup chopped nuts or crushed graham crackers
 - 8 oz. cream cheese
 - 1 cup confectioners sugar
 - 1 (9 oz.) container cool whip
 - 2 sm. boxes chocolate instate pudding
 - 3 cup milk
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Directions

first layer-combine flour and butter and work like pie crust and then add the chopped nuts (crushed graham crackers). Press in 9x13 inch pan. Bake at 350 degree for 15 mins.

Second layer- Mix softened cream cheese with powdered sugar. Add one cup of cool whip; beat and spread over first layer.

Third layer-Mix chocolate instate pudding and milk spread over second layer when think.

Fourth layer-spread remainder of cool whip and refrigerate.

Top with cherrys

Graham cracker crust-

6 tbsp. butter; melted; 24 graham crackers; 1/4 cup sugar.

Melt butter; crush graham crackers; measure out 1 1/2 cups graham crackers into medium bowl; add sugar; add the butter; stir or blend together; press into pan; bake at 350 for 8-10 min.

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Direct recipe link: <https://www.keyingredient.com/recipes/10215432/chocolate-delight/>