

# Name: Chocolate Cream Cheese Pie

<b>Yield:</b>	<b>Author: Barbara Walker</b>		
<b>Ingredients</b>	<b>Actual</b>		<b>Notes</b>
	<b>Weight</b>	<b>Measure</b>	
Butter – 1 stick			Or oleo
Nuts	1/2 cup		Chopped
Flour	1 cup		
Sugar, powdered	2 tbsp		For crust
Sugar, powdered	1 cup		For pie
Chocolate Pudding – 2 pkg			Instant pudding
Cheese, cream – 1 pkg	8 oz		Softened
Cool whip – 1 12 oz can	1 cup		
<b>Preparation</b>			
1. Preheat oven to 350 degrees for crust.			
<b>Cooking Directions</b>			
Crust:			
1. Melt butter and mix with flour, 2 tbsp powdered sugar and nuts. Pat onto bottom of 9x13 pan and bake for 15 minutes. Then cool for pie.			
Pie:			
1. Mix cream cheese, cool whip and 1 cup of powdered sugar together. Spread on cooled pie crust.			
2. Prepare 2 pkg of instant pudding according to instructions for pie filling on package. Spread on cream cheese mixture.			
3. Top with remaining cool whip and sprinkle with nuts.			
4. Chill pie before serving.			