

COCONUT CREAM DESSERT

Ingredients and Directions:

Crust:

1 cup flour

2 Tbsp. sugar

1/2 cup butter, melted

1/2 cup pecans, crushed

Mix together and place in a 9 x 13 pan and bake at 325 degrees for 25 minutes.

Cool.

Filling:

8 ounces cream cheese

1 cup powdered sugar

Beat.

Fold in 1 cup cool whip.

Spread on cooled crust.

Next layer:

4 cups milk

3 packages instant coconut pudding

Beat for about 5 minutes until thick.

Spread over cream cheese layer.

Topping:

Remainder of cool whip

Toast 1/2 cup of coconut and sprinkle over cool whip.

Chill.

