

# Chocolate Supreme

*Mrs D K Collins*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 cup flour  
1 cup chopped pecans  
1 stick butter, softened  
8 ounces cream cheese,  
softened  
1 cup Cool Whip Lite®  
(large size)  
1 cup powdered sugar  
2 packages chocolate  
instant pudding  
3 cups milk  
chopped nuts (for topping)*

Preheat the oven to 300 degrees.

Spread in the bottom of a ten-inch springform pan. In a bowl, mix together the flour, chopped pecans and butter. Bake for 15 minutes. Cool.

In a bowl, mix the cream cheese and sugar together. Fold in the Cool Whip. Spread over the crust in the pan.

In a bowl, prepare the chocolate pudding following the package directions but using three cups of milk. Spread the pudding over the cream cheese mix. Spread the remainder of the Cool Whip over the top of the pudding.

Chill for at least three hours.

Sprinkle with the chopped nuts.

(Freezes well.) (Butterscotch pudding can be used instead of chocolate.)

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Per Serving (excluding unknown items): 3770 Calories; 277g Fat (64.7% calories from fat); 64g Protein; 277g Carbohydrate; 13g Dietary Fiber; 597mg Cholesterol; 1970mg Sodium. Exchanges: 7 1/2 Grain(Starch); 3 Lean Meat; 3 Non-Fat Milk; 53 Fat; 8 Other Carbohydrates.