

# Robert Redford Cake

*Sue Armstrong*

*Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa*

*1 cup flour  
1 cup nuts, chopped  
1 stick margarine, melted  
1 large package instant  
vanilla pudding  
3 cups milk  
1 large package instant  
chocolate pudding  
8 ounces cream cheese,  
softened  
1 cup sugar  
13 ounces Cool Whip,  
thawed  
1 bar chocolate*

Preheat the oven to 350 degrees.

In a bowl, mix together the flour, nuts and margarine to form a dough. Spread the dough in a 13x9-inch cake pan to form a crust.

Bake for 15 to 20 minutes.

In a bowl, whip together the cream cheese, sugar and one-half of the Cool Whip. Pour over the cooled pie crust. Place in the freezer until firm.

In a bowl, mix together the vanilla pudding, chocolate pudding and milk. Pour over the cream cheese mixture in the crust.

Top with the remaining Cool Whip.

Shave the chocolate bar over the top for decoration.

Keep refrigerated.

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Per Serving (excluding unknown items): 4302 Calories; 285g Fat (58.1% calories from fat); 80g Protein; 384g Carbohydrate; 19g Dietary Fiber; 348mg Cholesterol; 2120mg Sodium. Exchanges: 8 Grain(Starch); 5 Lean Meat; 3 Non-Fat Milk; 53 Fat; 14 1/2 Other Carbohydrates.