

Chocolate Delight

This light and creamy dessert has been a family favorite for nearly thirty years now. We've used it in lieu of birthday cakes, as a special Sunday dessert, and this past Thanksgiving, one of our sons made one Chocolate Delight for our family and another to share with his fiancé's family in Fort Worth—so I'm guessing it is going to remain a favorite for generations to come.

INGREDIENTS:

1 cup flour
1 cup chopped pecans
1/2 cup margarine
1 (8-oz) pkg of cream cheese
1 cup powdered sugar
1 1/2 cups Cool Whip
1 (4-oz) pkg instant chocolate pudding mix
1 (4-oz) pkg instant vanilla pudding mix
3 cups milk
1/2 cup of slivered almonds, toasted

DIRECTIONS:

Allow margarine and cream cheese to sit out at room temperature until softened.

Preheat oven to 350 degrees.

Mix flour, chopped pecans, and margarine together. Press into a baking dish and bake at 350 degrees for 20 minutes.

Remove crust from oven and allow to cool thoroughly.

Mix together cream cheese, powdered sugar, and cool whip. Spread mixture on cooled crust, set aside.

Mix chocolate and vanilla instant pudding with milk. Carefully spread a layer of this mixture on top of cream cheese layer without mixing the two.

Top with cool whip (as much as you want).

Sprinkle slivered, toasted almonds on top just before serving.

Or as a variation, you can grate a chocolate bar on top, instead, which is what my son chose to do at Thanksgiving. It was yummy that way, too.

Refrigerate leftovers (if there are any).