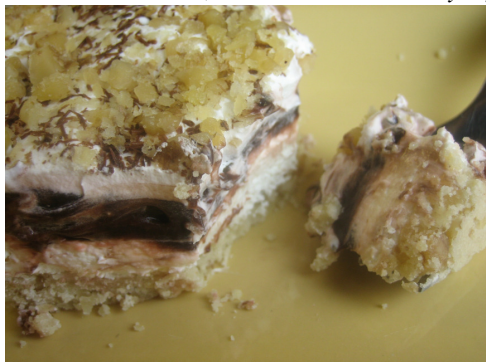


Chocolate Ribbon Dessert

Author: Unknown, handed down to me by my mother.

Carolyn T's
Cookbook

Servings: 16



PASTRY-NUT CRUST:

1 cup flour

1/2 cup unsalted butter

1/2 cup walnut, minced

CREAM CHEESE LAYER:

8 ounces cream cheese, at room temperature

1 cup powdered sugar

8 ounces Cool Whip®

CHOCOLATE PUDDING LAYER:

6 ounces chocolate pudding mix, instant, regular or sugar-free

2 1/2 cups 2% low-fat milk

TOPPING:

4 ounces Cool Whip®

1 tablespoon chocolate curls, or more as needed

1/3 cup walnuts, minced

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 348 Calories; 21g Fat (54.7% calories from fat); 5g Protein; 34g Carbohydrate; 1g Dietary Fiber; 34mg Cholesterol; 106mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.

Notes: Although this recipe says it should be served after one day, it seems to keep just fine for several days. Even the crust stays crisp.

Description: Like a chocolate pie, but made in a 9x13 pan with a press-in crust

1. CRUST: Combine flour, butter, nuts and mix together. Press into bottom of a 9x13 pan. Bake for 10-15 minutes at 350 until just slightly golden brown. Cool.

2. CREAM CHEESE LAYER: Beat together the cream cheese, powdered sugar and Cool Whip. Mixture is a little stiff, so be careful as you slather it over the prepared crust. Gently push into corners without lifting up the crust. Chill if you have time, otherwise leave out while you prepare the pudding.

3. PUDDING LAYER: Mix the large package of instant chocolate pudding with the milk. Beat vigorously with a wire whisk until completely smooth. Pour over cream cheese and spread into corners. Cover and chill completely.

4. TOPPING: Once dessert is chilled, spread the Cool Whip over the pudding layer, spreading into the corners. Chill again. Sprinkle top with shaved chocolate and nuts (or coconut, if you'd prefer). May be made a day ahead, but not longer than that.