

Coconut Cream Pie



Crust:

1 cup flour

1/2 cup butter, melted

2 Tablespoons sugar

1/2 cup chopped pecans - optional

Mix and pat in an 8x8 inch pan, bake at 350 degrees for 15-20 minutes, until just beginning to turn golden. Do not over bake.

Layer two:

8 ounces cream cheese, room temperature

1 cup powdered sugar

1 cup whipped topping

Beat together sugar and cream cheese. Fold in whipped topping. Spread on cooled crust.

Layer three:

1 small package coconut cream instant pudding

1 1/2 cups whole milk (any milk will do, but whole milk makes pudding so much tastier)

Mix until thickened. Spread over cream cheese mixture.

Top with remaining tub of whipped topping.

Toast 1 cup coconut. Sprinkle evenly on dessert. Refrigerate.