**CHOCOLATE YUMMY** SUSIE TROENDLE

3 ½ CUP MILK

1 8 OZ PHILIDELPHIAP CREAM CHEESE

1 CUP FLOUR

1 STICK OF MARGARINE SOFTENED

1 CUP POWDERED SUGAR

2 CUPS OF COOL WHIP

2 SMALL BOXES INSTANT CHOCOLATE PUDDING

1 9X13 PAN

1ST LAYER: COMBINE FLOUR, BUTTER, AND PECANS. PRESS ON BOTTOM OF DISH TO MAKE CRUST.

BAKE 15 MINUTES @350\*( OVEN PREHEATED) LET CRUST COOL BEFORE ADDING LAYERS

2ND LAYER: BLEND CREAM CHEESE, POWDERED SUGAR, AND 1 CUP COOL WHIP. SPREAD EVENLY IN

PAN. NOTE: ADD MORE COOL WHIP TO MAKE CREAMIER

3RD LAYER: MIX PUDDING AND MILK. SPREAD OVER 2ND LAYER

4TH LAYER SPREAD 1 CUP COOL WHIP ON TOP. NOTE: I USE MORE COOL WHIP HERE TOO : ))