

Nutty Crust Chocolate Cream Pie

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Ingredients

1 1/2 cups all-purpose flour
1 cup chopped pecans
1/2 cup melted butter OR margarine
1 cup powdered sugar
8 oz. cream cheese – softened
12 oz. whipped cream topping – divided
3.4 oz. box instant chocolate pudding mix
1 3/4 cup cold milk
sweetened coconut flakes – to top
chocolate chips – to top
chopped nuts – to top

Directions

Combine flour, nuts, and butter; press into a 9" pie plate. Bake in a 350 degree oven for 20 minutes; cool.

Beat together powdered sugar, cream cheese, and half of the whipped cream. Spread mixture into prepared pie crust; refrigerate until set.

Beat together pudding mix and cold milk for 4 minutes. Pour pudding into pie; refrigerate until set.

Spread remaining whipped cream over pie; top with coconut, chocolate chips, and nuts.