

Grandma Mueller's Cool Whip Dessert



By Carondelet Kitchen

YIELD: 8 to 10 Servings

TIME: 1 hour

My Dad's mom (Grandma Mueller) was famous for her desserts. She was a USO volunteer during World War II at Union Station here in Saint Louis, Missouri. She was also an accomplished seamstress and was responsible for sewing many of the Veiled Prophet gowns in the 1920s. She even made my Barbie doll clothes! This is a tried-and-true favorite that is always a big hit at potlucks and church dinners.

INGREDIENTS

1 cup flour
¼ pound of unsalted butter
(1 stick)
½ cup of chopped Pecans
8 oz. package of Philadelphia
Brand cream cheese
1 cup powdered sugar
2 cups of Cool Whip brand
dessert topping (16-ounce
package)
2 boxes (3.4 ounces each) of
instant pudding (we like
Butterscotch best)
3 cups of whole milk for
pudding

PREPARATION

Step 1

Mix the flour and the softened butter together as you would for a Pie Crust.

Step 2

Add chopped pecans into the flour and butter mixture and mix well. Press into a 9 by 13-inch baking dish. We have a lovely Staub baking casserole that works perfectly

Step 3

Bake the mixture for about 20 minutes or until golden brown. Check in 20 minutes but may bake up to 30-35 minutes. Set aside and let cool.

Step 4

Mix the cream cheese, powdered sugar and 1 cup of the Cool Whip dessert topping together. Layer over the cooled crust.

Step 5:

Mix the two boxes of instant pudding with 3 cups of whole milk for 4 to 5 minutes.

Step 6:

Spread the pudding mix over the top of the cream cheese layer.

Step 7:

Top the whole thing with another cup of Cool Whip (even more if that's your thing)

Step 8:

Sprinkle the top with chopped pecans and refrigerate.

