

Pecan Torte

Ingredients

- 1 cup flour
- 1 stick butter
- 1/3 cup chopped pecans

Instructions

1. Mix flour, butter, and chopped pecans together like pie crust.
2. Pat into a 9x12 glass pan.
3. Bake at 375° for 15 minutes.
4. Allow to cool completely before adding topping.

Topping

- 1 (8 oz.) cream cheese
- 1 cup powdered sugar
- 1/2 of 16 oz. Cool Whip (reserve remaining half)
- 1 large pkg. instant vanilla pudding
- 2 3/4 cups milk
- Additional 1/2 cup pecan chips, for garnish

Topping Instructions

1. Mix cream cheese and powdered sugar together, creaming until smooth.
2. Blend in 1/2 of the Cool Whip. Spread this over the cooled crust. Note: topping mixture must be very soft and creamy so crust will not be broken while spreading.
3. Whip the instant vanilla pudding with 2 3/4 cups milk. Spread this on next.
4. Spread remaining Cool Whip over all.
5. Sprinkle pecan chips on top for garnish.

from the kitchen of M. Randall PECAN TORTE

1 c. flour

1 stick butter

1/3 c chopped pecans

Mix above like pie crust - pat into 9x 12 glass pan. Bake at 375° for 15 min. When cool cover with the following.

"Topping"

1 (8oz. cream cheese

1 C powdered sugar

1/2 of 16 oz. "Cool WHIP"

** Mix cheese and sugar (cream).

Blend in in Cool Whip. Spread

this over crust. over



Whip 1 large pkg. Instant Vanilla pudding
with 2 $\frac{3}{4}$ C. milk. Spread this on next.
Spread remaining Cool Whip over all. Sprin-
kle pecan chips on top (additional $\frac{1}{2}$ C)
for garnish.

** Topping mixture must be very soft & creamy
so crust will not be broken while spreading