

Mississippi Mud Pie

Ingredients

- 1 1/4 Cups all-purpose flour or substitute .25 cups of almond meal for flour.
- 1 1/2 Cups chopped pecans (divide into 1 and 1/2 cup quantizes after chopping)
- 1/2 Cup butter, softened (one 4 oz. stick)
- 1 Package (5.9 ounces) instant chocolate pudding mix
- 1 Package (8 ounces) cream cheese, softened
- 1 Cup confectioners' sugar
- 1 Tablespoon of granulated sugar
- 1 Container (16 ounces) frozen whipped topping, thawed, divided
- 1/4 Cup toasted chopped pecans, chocolate curls or chocolate chips, (optional)

Directions

1. Preheat oven to 350°.
2. In a medium bowl, mix 1 1/4 cups flour, 1/2 cup of pecans, 1 T of sugar and 1 stick of butter until blended. You can also add 4 to 5 T of chilled water to aid in the blending. The dough is ready when it will form a ball when squeezed together.
3. Press the dough into the bottom of a 13x9-in. well greased baking dish or use parchment paper on the bottom of the dish. Bake until golden brown, about 15 minutes. Remove to a wire rack; cool completely.
4. Make chocolate pudding according to package directions; let stand 5 minutes then blend in 1 cup of chopped pecans.
5. In a bowl, blend cream cheese and sugar until smooth; fold in 1 cup whipped topping.
6. Chill the pudding and cream cheese mix for 30 minutes or longer before using.
7. If you used parchment paper under the crust, carefully remove it before proceeding. Spread cream cheese mixture over cooled crust. Spread pudding over cream cheese layer; top with remaining whipped topping. If desired, top with additional pecans, chocolate curls or semisweet chocolate chips.
8. Place the pie in the refrigerator to chill a bit longer before serving.