

4-layer dessert

1st layer: Mix 1 ½ c. flour, ½-1 c. pecans, and ¾ c. melted butter. Spread in 9x13 pan. Bake at 350° F for 15 minutes. Let cool.

2nd layer: Mix 8 oz. softened cream cheese, 1 c. powdered sugar, 1 c. Cool Whip with a mixer and spread on cooled 1st layer.

3rd layer: Mix 2 small boxes of Jello instant pudding with 3-3 ½ c. of milk and 1 t. vanilla till slightly thickened. Spread over 2nd layer.

4th layer: Spread remaining Cool Whip on top.

Refrigerate till ready to serve.

You can top it with fruit or chocolate shavings, or toasted coconut, or chopped nuts, or whatever your imagination spurs you on to do!



We love this dessert best made with chocolate pudding, but you can use whatever kind you like.

2009-I made this with gluten-free flour mix in the crust. Just after I pulled it out of the oven, it didn't seem so golden and browned like the 'original' and I wondered whether I should put it back in. I didn't, but decided instead to just let the gluten-free be 'gluten-free'—it acts a bit different than 'normal'! So I let it cool as normal and made sure the

cream cheese for the 2nd layer was very soft. I did have to spread it VERY carefully over the crust to keep from pulling up gluten-free crumbs! After it had set in the fridge though, it was perfect! Just like it should've been!!

All Purpose Nearly Normal Gluten-Free Flour Mix (From *Nearly Normal Cooking for Gluten-Free Eating*, by Jules E. D. Shepard.)

- 1 cup white rice flour
- 1 cup potato starch
- 1 cup cornstarch
- ½ cup corn flour (NOT corn MEAL!)
- ½ tapioca flour
- 4 tsp. xanthan gum

Mix all of those babies together and you'll have yourself a nice all-purpose flour mixture that Jules says is very much like what you grew up on!