

CHOCOLATE CHEESE CAKE

Beverly Nutt

Mother of Tammy Grayson, Respiratory Department

Ingredients for 12 servings:

1½ c. pecans, chopped	2 c. Cool Whip
1¼ c. flour	4½ c. milk
½ c. brown sugar	2 boxes instant chocolate pudding mix
1½ sticks oleo	1 box instant vanilla pudding mix
16 oz. cream cheese, softened	
2 c. powdered sugar	

Layer 1: Mix 1½ cups pecans, 1¼ cups flour, ½ cup brown sugar, and 1½ sticks oleo. Pack in bottom of an oblong pan. Bake at 350° for 20 minutes. Let cool.

Mix two 8 ounce packages cream cheese, 2 cups powdered sugar, and 2 cups Cool Whip. Mix well. Spread over first layer.

In large mixing bowl, mix 4½ cups milk, 2 boxes instant chocolate pudding mix, and 1 box instant vanilla pudding mix. Beat until thick, then spread over second layer after mixture cools.

CHOCOLATE CHIP COOKIES

Chasity Whitaker

¾ c. Crisco	1¾ c. self-rising flour
½ c. sugar	1 tsp. water
¾ c. brown sugar	1 tsp. vanilla
2 eggs	
1 (12 oz.) pkg. chocolate chips	

Cream Crisco and sugars. Add eggs. Slowly mix in flour. Add water and vanilla. Stir in chocolate chips. Bake at 375° until just brown (about 6 to 8 minutes). Do not overbake.