

Striped Delight

Crust:

3 C finely crushed graham cracker crumbs

½ C white sugar

¾ C {1 ½ sticks} melted butter

½ t cinnamon {heaping tsp}

Mix graham cracker crumbs, sugar, melted butter or margarine, and cinnamon until well blended. Press mixture into an 8 or 9 inch pie plate. Bake at 375 degrees F for 7-10 minutes. Cool completely.

Filling:

1 {8 ounce} package cream cheese, softened

1/4 cup sugar

2 tablespoons cold milk

1 (12 ounce) tub whipped topping, thawed, divided or heavy whipped cream {recipe below}

3 1/4 cups cold milk

2 pkg. (4 serving size) Jello Chocolate Instant Pudding

1 dark chocolate candy bar for garnish

Beat cream cheese, sugar and 2 Tbsp. milk in medium bowl well blended. Stir in 1 & 1/4 cups of the whipped topping. Spread evenly over crust.

Pour 3-1/4 cups milk into large bowl or blender and add dry pudding mixes. Beat 2 min. or until well blended in blender. Pour over cream cheese layer. Let stand 5 min. or until thickened. Drop remaining whipped topping/whip cream by spoonfuls over pudding layer; spread to evenly cover pudding. Before serving, grate chocolate bar and sprinkle generously over top. Refrigerate for at least 4 hours and keep leftovers in fridge. Yields 12 huge servings or 24 smaller servings.

Whipped Cream:

1 pint {or 2 C} heavy whipping cream

2 T sugar

1 tsp vanilla extract

Be sure to pop your bowl & whisk/beaters in freezer for a few minutes for best results. Whip heavy cream until stiff peaks are just about to form. Beat in vanilla and sugar until peaks form. You can adjust sugar/vanilla amounts to your liking. Do not over beat. If you under beat you can beat again before serving or using. You will likely have a little left over—2 cups of heavy whipping cream will yield 4 cups of whipped cream—but don't worry it won't be around long! ☺