



Sunday Pie

(AKA: *Four Layer Delight*)

- 1st Layer 1 Stick Margarine
 1 Cup Flour
 1 Cup Pecans (Chopped)
- 2nd Layer 8 or 11 ounces cream cheese
 1 Cup Cool Whip
 1 Cup Powered Sugar
 1 Teaspoon Vanilla
- 3rd Layer 2 Small (3.9 or 4 oz) Instant Chocolate Pudding
 1 Teaspoon Vanilla
- 4th Layer Cool Whip (with sprinkled nuts and chocolate shavings)

Directions:

1st Layer: Cut up Margarine, Flour and Chopped Pecans into pea size chunks in a bowl. (I like to do this with a fork.) When cut up, pour flour, margarine and nut mixture into a pie plate. Press the mixture into the bottom and sides with your hand until evenly spread. Bake in preheated oven for around 10-12 minutes at 400 degrees until slightly starting to brown and then cool crust completely.

2nd Layer: My mother would use slightly more cream cheese..but packages only come in 8 ounce portions, so you can decide. I have used just one and I have also used two, and just added a little extra powered sugar. Whip the cream cheese with powered sugar and vanilla until mixed well. Then fold in with a rubber spatula or spoon the one cup of cool whip until combined. (If you beat the cool whip, it will lose its fluffiness.) When crust is cool, carefully spread out cream cheese and cool whip mixture over crust, trying not to lift (so the crust will stay in place.)

3rd Layer: Prepare the small packages of instant chocolate pudding with the vanilla and 1 3/4 cup milk per each (follow pie consistency directions on box). When it reaches pudding consistency, spread on top of cream cheese & cool whip mixture.

4th Layer: When the 3rd layer is set, top with the desired quantity of Cool Whip, thinner or thicker, in amount. To decorate and to top the Cool Whip off, you may sprinkle nuts and shaved chocolate from a Hersheys chocolate bar.

Note: Since it was Christmas, I used chocolate syrup to draw a pie shape and then sprinkled nuts and chocolate for the pie in the photo, but anything works. The chocolate syrup was a little thin so I had mixed results and had to play with it a little. Also, this dessert is often referred to as Four Layer Delight when not in pie form. My mother always made it in pie form, so decided to call it Sunday Pie for this recipe.