Mississippi Mud Pie
Cajun Creations; February 8th

Ingredients:
Crust
- 1 cup flour
- 1 stick butter
- ½ cup pecans, chopped
Filling
- 8 oz cream cheese
- 1 cup powder sugar
- 1 container cool whip

Topping
- 2 (4oz) boxes instant chocolate or any flavored pudding
- 2 cups milk
- 1 tsp vanilla

Directions:
1. Mix together the first 3 ingredients - the flour, butter and nuts. Press into a 13x9 glass pan. Bake at 350 degrees for 20-30 minutes (until the edges are golden brown). Let cool completely.
2. Mix together the cream cheese, 1/2 of the carton of cool whip, and the powdered sugar. Spread on top of the cooled crust.
3. Mix the pudding and the milk. Pour on top of the white layer.
4. Add the rest of the cool whip on top of the pudding layer.