



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

CHOCOLATE FUDGE TREAT

- 1/2 cup PURITY BUTTER
- 1 cup all-purpose flour
- 1 cup chopped pecans
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup powdered sugar
- 1 (12-ounce) container frozen whipped topping, thawed and divided
- 2 (3.9 ounce) packages instant chocolate fudge pudding mix
- 3 cups cold PURITY SWEET ACIDOPHILUS MILK
- 1/2 cup chopped pecans, optional
- Fresh berries for garnish, optional

Combine butter, flour and pecans and press mixture into bottom of a 13 X 9-inch baking pan or dish. Bake at 350°F for 15 minutes or until lightly browned. Cool. Combine cream cheese, sugar and 2 cups whipped topping in a bowl and beat with an electric mixer until smooth. Spread mixture evenly over crust. Beat together pudding mix and milk until smooth. Spread over cream cheese mixture. Chill for several hours. Cut into squares and top with remaining whipped topping and sprinkle with chopped pecans and fresh raspberries or strawberries for garnish.

Yield: 12-15 servings.