

Creamy Coconut Delight



PREPARATION TIME

15 minutes



COOKING TIME

20 minutes



PERFECT PARTNER

fruit punch



If the coconut on your shelf is dried out, do not throw it away. Soak it for 30 minutes in 3 cups milk. Drain and blot the coconut dry. Use the drained coconut and the milk to make this dessert.

SHOPPING LIST

- pecans • coconut
- cream cheese
- vanilla instant pudding mix
- whipped topping

ON HAND

- flour • butter • milk

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup chopped pecans, divided
- 1/2 cup melted butter or margarine
- 8 ounces cream cheese, softened
- 3 cups cold milk
- 1 (6-ounce) package vanilla instant pudding mix
- 2 cups plus 2/3 cup flaked coconut, divided
- 8 ounces whipped topping

SERVES 6

COOKIN' Express

- Soften cream cheese quickly in the microwave. Place unwrapped cream cheese on a microwave-safe plate. Microwave, uncovered, for about 45 seconds on MEDIUM.

Make Ahead

You can prepare the toasted pecans and coconut in step 4 up to 2 hours ahead.

1 Preheat oven to 350°F. Combine flour, 1/2 cup pecans and butter in a medium bowl; mix well. Press into a medium baking pan. Bake until golden, about 15 minutes. Remove from oven; set aside.



3 Add 2 cups coconut to bowl; mix well. Pour pudding mixture over crust. Spread whipped topping over pudding layer. Refrigerate.



♦ VARIATION

For a delicious option, use pistachio instant pudding mix instead of vanilla pudding.



2 Beat cream cheese in a large bowl with an electric mixer set at medium speed until smooth, about 1 minute. Beat in 1/2 cup milk. Add remaining milk and pudding mix; beat until smooth.



4 Spread remaining coconut and remaining pecans on a baking sheet. Toast until coconut is golden. Sprinkle coconut and pecans over whipped topping. Refrigerate until ready to serve.