Chocolate Pudding pie in an almond butter cookie crust.

One half cup butter.

One cup flour.

One cup slivered almonds.

One eight ounce block of cream cheese, softened at room temperature.

One cup of powdered sugar.

One pint of cream or a large carton of cool whip.

One small box of instant chocolate pudding and one small box of vanilla instant pudding.

Three cups of milk.

Set oven to three hundred fifty degrees.

Melt the butter. Add flour and slivered almonds. Mix well and pat into a thin layer on the bottom of a standard size cake pan. Bake for thirty minutes at three hundred fifty degrees. Watch the almonds closely towards the end of cooking time. You do not want a dark color to the crust because the almonds will scorch. Too light yields no flavor. A coffee with cream color is the best. You will be able to smell the pleasant aroma of the perfectly toasted almonds. Remove from the oven and cool.

Mix the cream cheese with the powdered sugar. Whip the cream and add three fourths of it or the cool whip to the cream cheese sugar mixture. Combine thoroughly. Spread this mixture evenly over the crust.

Mix both boxes of pudding with three cups of milk and pour it over the cream cheese layer. It will set rapidly. Top with the remaining whip cream and garnish with grated chocolate shavings. Refrigerate for about three hours prior to serving.

If you would like to use a larger glass baking pan, increase each ingredient in the crust by one half. For the pudding layer add two large boxes of pudding mix to 6 cups milk. Increase Whip cream to two pints. If using cool whip, a large tub should suffice. Leave the cream cheese and powdered sugar layer the same.