

Peanut-Crust

Pudding

With the help of your parents, make this delicious dessert after school. While you wait for it to set up, ask how you can help your family prepare for dinner or family home evening. The pudding should be ready in time to eat for your family home evening treat!

- 1 cup flour**
- 2 cups crushed peanuts, divided**
- 1 cup margarine, softened**
- 2 cups whipped topping, divided**
- 1 package (8 ounces/227 g) cream cheese**
- 1 cup powdered sugar**
- 1 large package (4 ounces/113 g) instant vanilla pudding mix**
- 4 ½ cups milk, divided**
- 1 large package (4 ounces/113 g) instant butterscotch pudding mix**
- ½ cup chocolate shavings**

1. Preheat the oven to 325°F (163°C). Mix the flour, 1½ cups peanuts, and margarine. Press into the bottom of a 9 x 13-inch (23 x 33-cm) baking dish. Bake for 15 minutes and let cool.

2. Blend 1 cup whipped topping, cream cheese, and powdered sugar until smooth. Spread over the peanut crust and refrigerate for 3–5 minutes.

3. Whisk the vanilla pudding mix with 2¼ cups milk until creamy. Spread the pudding on top of the cream cheese mixture and refrigerate for 3–5 minutes.

4. Whisk the butterscotch pudding mix with 2¼ cups milk until creamy. Spread the butterscotch pudding on top of the vanilla pudding and refrigerate for 3–5 minutes.

5. Spread the remaining whipped topping on top of the butterscotch pudding and sprinkle the top with chocolate shavings and the remaining peanuts. Cover and refrigerate for 4–6 hours. Cut into squares and enjoy.

