

make day before serving

Triple-layer Pie

Hilz Pabb
Shuck's
Hunt

1c flour }
 1 stick oleo } crumble together and
 } press in a 9x13 pan Bake
 at 350° for 15 min.

Need 12oz Total Cool Whip

1st layer

8oz Cream cheese } Red Bowl
 1c powdered sugar } Cream cheese &
 1/4c Cool-Whip^{part} } sugar together

Need
Total
of 12oz

Fold in cool whip. Spread over
cooked crust.

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Triple Layer Pie

From - Hila Deubs

1-cup flour
1-stick oleo
8oz. Cream cheese
1-c. powder sugar
1/4 c. Cool Whip
1-sm. box instant Vanilla pudding
1- " " " Chocolate "
3-c. milk

Crumble Together: 1-c flour }
1-stick oleo } press in a 9x13 pan - Bake
at 350° for 15 min.

1st layer: 8oz. Cream cheese }
1-cup powder sugar } mix Together well - Add - 1-cup
Cool Whip
Spread over cooled crust

2nd layer: mix 1-sm. Box Vanilla pudding }
1 " " Chocolate " } mix UNT. 1 Semi-Thick
3 cup milk } spread over 1st layer

3rd layer: (Spread balance of Cool Whip) 1/2 cup - spread over 2nd
layer
Top with grated Hershey bar

Chill 4-5 hours - or over night - before serving

Triple layer Pie

1 cup flour } crumble together & press in 9 x 13 pan
1 stick oleo } Bake at 350° for 15 min.

1st layer - 8oz cream cheese
1 cup powdered sugar
1 1/4 cup cool whip

Cream cheese and sugar. Fold in cool whip.
Spread over cooled crust.

2nd layer - 1 small box (4oz) instant vanilla pudding
1 small box chocolate pudding, 3 cups
milk. Mix until semi-thick. Spread over
the 1st layer.

3rd layer. Spread remaining cool whip over 2nd ^{4oz. approx} layer. Top with grated Hershey bar.

Chill 4 or 5 hours (or overnight) before serving
It takes little more than 8oz cool whip.

And the easiest way to handle that
crust is to press it in pan with your
fingers.