



COCONUT TORTE

Boehle Family

Ingredients

First layer:

$\frac{3}{4}$ Cup Butter or Margarine (softened) (Butter makes it better!)
2 Cups Flour
 $\frac{1}{2}$ Cup Nuts (Pecans)
2 Tablespoons Sugar

Second layer:

8 Ounces Cream Cheese (Softened)
1 Cup Powdered Sugar
8 Ounces Whipped Topping

Third layer:

2 Small Packages Instant Coconut Cream Pudding
3 Cups Milk

Fourth layer:

About $\frac{3}{4}$ Cup Toasted Coconut

Instructions

First layer:

1. Mix all ingredients.
2. Press in the bottom of a 9 x 13 ungreased pan.
3. Bake at 350 degrees for about 20 to 25 minutes or until light brown. Cool.



Second layer:

1. Beat cream cheese until softened.
2. Add the powdered sugar and beat until blended then fold in the whipped topping. Spread over the cooled crust.

Third layer:

1. Beat for about 2 minutes.
2. Spread over second layer.

Fourth layer:

1. Spread coconut on a cookie sheet and place in about 350 degree oven. Stir often.
2. Bake until it's lightly toasted. Cool.
3. Sprinkle over the third layer.