

St. Patrick's Day Glop

1 Cups Flour
1/2 Cup Butter
1/2 Cup Powdered Sugar
1/2 C. Shelled Pistachios
8 oz. Cream Cheese
1 Cups Powdered Sugar
1 1/2 C. Cool Whip
6 oz. Pistachio Instant Pudding
3 Cups Milk
1 1/2 C. Cool Whip

1. Preheat oven to 350°
2. Cut butter into small pieces and put in a bowl.
2. Add flour and 1/2 cup powdered sugar to the bowl.
3. Use a pastry blender or a food processor to cut the butter into the flour sugar mixture.
4. Bake for 12 minutes until the edges are brown or almost brown.
5. Let the crust cool completely.
6. Mix the cream cheese with the rest of the powdered sugar.
7. Let this cool completely in the refrigerator. It does not take much time for this to set.
8. Mix the pudding and the milk together with a wire whisk.
9. Pour the pudding over the top of the cream cheese and even it out with a spatula. This layer needs to be set for at least an hour before you add the last layer.
10. Spread the last 8 oz. of Cool Whip on top and then garnish with chocolate curls or crushed pistachios.