

Pistachio Dessert

½ cup margarine or butter (softened)
1 cup flour
2 tablespoons brown sugar
¼ cup finely chopped nuts
1 – 8 oz package cream cheese
⅔ cup powdered sugar
2 cups whipped topping
2 – 3½ oz packages of instant pistachio pudding mix
2½ cups milk
2 cups whipped topping
Maraschino Cherries, as desired for garnish
Chopped Nuts, as desired for garnish

1. Mix together the margarine or butter, flour, brown sugar, and nuts. Pat into the bottom of a 9" x 13" cake pan. Bake at 375° for 15 minutes. Remove from oven and let cool.
2. In a mixing bowl, cream together the cream cheese and powdered sugar.
3. Gradually mix 2 cups whipped topping into cream cheese mixture. Pour over crust.
4. Mix together the pudding mix and milk. Beat slowly for 2 minutes. Spread over cheese layer.
5. Spread whipped topping over pudding layer.
6. Sprinkle nuts on top and add a cherry for garnish. Refrigerate at least 2 hours before serving.