

# Chocolate Cream Dessert

¾ c. butter or margarine  
1 pkg. Chocolate Cake mix  
1 egg (lightly beaten)  
1 (8 oz.) cream cheese (softened)  
1 c. powdered sugar  
4 c. Cool Whip – divided  
3 c. cold milk  
2 (3.9 oz.) pkgs. instant chocolate pudding  
2 T. chocolate curls

Cut butter into cake mix until crumbly. Add egg and mix well. Press into greased 9 x 13 pan. Bake for 15 to 18 minutes at 350° or until set. Cool completely on wire rack.

In small mixing bowl, beat cream cheese and powdered sugar until smooth. Fold in 1 c. cool whip. Spread over crust and refrigerate.

In a bowl, whisk the milk and pudding mix for two minutes. Let stand until slightly thickened. Spread over the cream cheese layer. Top with remaining cool whip. Refrigerate two hours for cutting.

Garnish with chocolate curls. Refrigerate leftovers.