



Recipe for: Texas Yum Yum Cake

*Submitted by
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- 1 stick butter - melted**
- 1 cup pecans - chopped**
- 1 cup flour – sifted**
- 8 oz. cream cheese – softened**
- 1 cup powdered sugar**
- 1 9oz tub Cool Whip – thawed**
- 1 pkg. Instant Jell-O Chocolate Pudding**
- 1 pkg. instant Jell-O Butter Scotch Pudding**
- 3-1/2 cups milk**

Pre heat oven to 350 degrees

Mix first three ingredients and put in an 13x9 baking pan. Bake at 350 Until lightly brown about 15 minutes; cool.

Fold sugar and cool whip into softened cream cheese and put on top of the cooled crust; refrigerate.

After crust and cream cheese mixture are completely cool:

Mix both puddings together with milk DO NOT OVER MIX; pour on top of cream cheese mix. Refrigerate until ready to serve.

Cut into serving size squares.