



## [Chocolate Slush Cake Recipe](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Total Time: 6 Hours 30 Minutes

Serves: 20

### **Chocolate Slush Cake Ingredients:**

- 1 cup Flour
- ½ cup Margarine
- ½ cup Nuts
- 1 8oz Cream Cheese
- 1 cup Confectioners Sugar
- 1 10oz Imitation Whipped Topping (cool whip)
- 2 small packages Instant Chocolate Pudding
- 3 cups cold Milk
- Nuts or Coconut for Garnish

### **Chocolate Slush Cake Directions:**

- Preheat oven to 350°F.
- Mix together 1 cup flour, ½ cup margarine and ½ cup chopped nuts as if you were making a pie crust.
- Pat crust mixture into the bottom of a 13"x9" pan.
- Bake in a preheated 350° for 15 minutes.
- Allow crust to cool completely.

- Using a stand mixer, mix together 8 ounces of cream cheese and 1 cup of confectioners sugar until smooth.
- Add in one cup imitation whipped topping (8 ounces); mix well by hand.
- Spread cream cheese mixture evenly over the baked (and cooled) crust.
- Using a stand mixer mix together 2 packages (small) instant chocolate pudding and 3 cups milk (cold).
- Beat together 2-5 minutes.
- Pour over cream cheese mixture in pan, spread evenly.
- Top with remaining whipped topping.
- Sprinkle with chopped nuts or coconut or both.
- Refrigerate at least 6 hours before cutting and serving.