CMP Cake

Ingredients

1st Layer

- 1 stick butter
- 1 cup flour
- 3/4 cup chopped peanuts

2nd Layer

- 1/4 cup peanut butter
- 8 oz cream cheese
- 1 cup powdered sugar
- 1 3/4 cup Cool Whip

3rd Layer

- 1 small pkg instant vanilla pudding
- 1 small pkg instant chocolate pudding
- 2 3/4 cup milk

Topping

- Cool Whip
- Chopped peanuts

Instructions

1. **1st Layer:** Mix butter, flour, and chopped peanuts together. Press into a 9x13 pan. Bake at 350° for 20 minutes. Cool completely.
2. **2nd Layer:** Mix peanut butter and cream cheese until fluffy. Add powdered sugar and Cool Whip. Spread over cooled 1st layer.
3. **3rd Layer:** Mix vanilla pudding, chocolate pudding, and milk together. Pour over 2nd layer.
4. **Topping:** Top with Cool Whip and chopped peanuts.

Cmp Cake

1st layer: 1 stick butter
1c flour 3/4c chopped peanuts
mix & press into 9x13 pan.
Bake at 350° for 20'. Cool

2nd layer: 1/4c peanut butter
8oz cream cheese, 1c powdered
sugar, 1 3/4 c Cool Whip.
Mix Butter & Cream Cheese until

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fluffy. add sugar et cool/
Whip. Spread on Cooled 1st
layer.
3rd layer: 1 5oz pkg instant
Vanella pudding, 1 5oz pkg Chocolate
pudding. 2 3/4 c milk.
Mix together et pour over 2nd
layer. TOP W Cool Whip et Chopped Peanuts

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