



Recipe from: [My Catholic Tradition](#)

Triple-Layer Mud pie

Prep: 15 min. Total: 3 hours 25 min., including refrigerating

3 squares bakers bittersweet baking chocolate, melted
1/2 cup canned sweetened condensed milk
1 Oreo Pie Crust (6 oz.)
1/2 cup chopped peanuts
2 cups cold milk
2 pkg. (4-serving size each) Jell-O Chocolate Flavor Instant Pudding & Pie Filling
1 tub (8 oz.) thawed Cool Whip Whipped Topping, divided

Mix the chocolate and condensed milk until well blended.
Pour into the crust and sprinkle with peanuts.
Pour the milk into large bowl.
Add the dry pudding mixes.
Beat with wire whisk for 2 min. or until well blended. (Mixture will be thick.)
Spoon 1 1/2 cups of the pudding over peanuts in crust.
Add half of the whipped topping to remaining pudding.
Stir with wire whisk until well blended.
Spread over the pudding layer in crust.
Top with the remaining whipped topping.
Refrigerate for 3 hours.
Store any leftover pie in the refrigerator.

Serves 10.