

Lemon Lush

1ST LAYER IS BOTTOM CRUST:

1 CUP ALL-PURPOSE FLOUR

1/2 - 1 CUP PECANS (CHOPPED)

1 STICK BUTTER (ROOM TEMP)

Mix above ingredients. Place in a 2.75 qt. baking dish or a 13"x9"x2". Bake at 350 degrees for 25 min, until golden brown around the edges. Take out and cool.

2ND LAYER:

8 OZ. CREAM CHEESE (ROOM TEMP)

1 CUP POWDERED SUGAR

8 OZ. TUB WHIPPED TOPPING

1 LEMON (ZEST IS OPTIONAL)

Mix cream cheese & sugar together until creamy, then add 1 cup of whipped topping- mix well. Layer on bottom crust. Zest your lemon over this cream cheese layer. (Reserve zest for topping)

TOP LAYER IS PUDDING LAYER:

2 3.5 OZ BOXES LEMON INSTANT PUDDING MIX

3 CUPS MILK

JUICE OF ONE LEMON (OPTIONAL)

Mix pudding with milk. Add lemon juice and mix. pour pudding over the cream cheese layer, then top with rest of whipped topping. Garnish top with lemon zest.

"My lemon lush was placed in a 11 cup Pyrex rectangular baking dish. It measures about 10 x 8 x 3" tall. It is available to buy through our website under top sellers and bakeware." - Tammy