

Lemon Lush Pie

GRAHAM CRACKER PIE CRUST, Standard 9" size.

1/2 CUP CHOPPED PECANS, (TOASTED)

Toast pecans whole in a 350-degree oven for 7 min.

Chop pecans and set aside.

1ST LAYER:

4 OZ. CREAM CHEESE (ROOM TEMP)

1/2 CUP POWDERED SUGAR

1 CUP WHIPPED TOPPING

LEMON ZEST

Mix cream cheese & sugar together until creamy, then add 1 cup of whipped topping- mix well. Mix in the chopped pecans and place in pie shell. Spread evenly. Zest your lemon over this cream cheese layer. (Reserve zest for topping)

2nd LAYER PUDDING:

3.5 OZ BOX LEMON INSTANT PUDDING MIX

1 CUP MILK

JUICE OF 1/2 LEMON, MEDIUM SIZE

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.

Note: In the video tutorial I put pecans on crust then spread on cream cheese. The crust wanted to break up underneath the nuts so in this recipe I have you add the pecans in with the cream cheese layer.

OPTIONS: You can use different flavors of pudding and change up this pie if you would like! Just omit the lemon juice and zest.