

Luscious Lemon Delight

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Ingredients

For the Crust:

- 1 cup butter or margarine (2 sticks) softened
- 2 c. flour
- 1/4 c. sugar (1/2 c. if you like sweeter crust)
- 1/2 c. chopped pecans or walnuts

For the Cream Cheese Layer:

- 2 (8 oz) packages cream or Neufchatel cheese
- 1 c. powdered sugar

For the Pudding Layer and Topping:

- 2 small packages instant Lemon Pudding mix
- 3 1/2 c. cold milk
- 1 (16oz) container whipped topping

Instructions

Mix flour, sugar and nuts in a medium bowl. Slice margarine (or butter) into pats and cut into flour mixture. Press flour mixture into a 9 x 13 baking dish and bake 20-25 minutes in a 350 degree oven. Remove from oven and set aside to cool.

Beat together cream cheese and sugar until creamy and smooth. Spread over cooled crust.

Whisk together the pudding mix and milk and let stand 5 minutes to thicken and then pour over cream cheese layer. Let stand a few more minutes and top with remaining whipped topping and additional 1/4 cup nuts if desired.

