

Lemon Lush

Crust:

- 1 cup butter, softened but not to room temperature
- 2 cups flour
- ¼ cup sugar
- ½ cup pecans, chopped in small pieces

Cream Cheese Layer:

- 2 (8 ounce) packages cream cheese
- 1 cup powdered sugar

Pudding Layer and Topping

- 2 small packages instant lemon pudding mix
- 3 ½ cups cold milk
- 1 (16 ounce) container Cool Whip
- Lemon zest, to garnish (optional)



Stir together butter, flour, sugar, and chopped pecans in a mixing bowl. Press into a 9x13 baking dish and bake 15-20 minutes at 350°, or until a light golden brown. Remove from oven and set aside to cool.

Beat together cream cheese and sugar until creamy and smooth. Spread over cooled crust. In another bowl, whisk together pudding mix and milk. Allow to sit for 5 minutes to thicken a little. Spread on top of the cream cheese layer. Cover and place in the fridge for 1 hour.

Spread whipped topping over the pudding layer. Cut into 18-24 pieces and garnish with fresh lemon zest.

<http://www.cupcakediariesblog.com/2015/07/lemon-lush-dessert.html>