

# Lemon Lush

written by The Recipe Exchange | April 26, 2018

## **Ingredients**

1 cup all-purpose flour  
1/2 cup plus 2 tablespoons chopped pecans, divided  
8 tablespoons (1 stick) butter, softened  
1 (8-ounce) package cream cheese, softened  
1 cup confectioners' sugar  
1 (8-ounce) container frozen whipped topping, thawed, divided  
2 ( ) packages lemon instant pudding mix  
2 2/3 cups milk

## **Directions**

Preheat the oven to 375F.

Combine flour, 1/2 cup pecans and butter in a medium bowl and mix well. Press onto the bottom of an 11 x 8-inch baking dish. Bake until lightly browned, about 15 minutes. Let stand to cool.

Place cream cheese in a medium bowl. Beat with an electric mixer set at medium speed until fluffy. Add confectioners' sugar and beat until mixture is light and fluffy.

Add 1 cup whipped topping to cream cheese mixture and fold in gently. Spread over cooled crust.

Combine pudding mix and milk in a medium bowl. Beat until thickened. Spread on top of cream cheese layer. Top with the remaining whipped topping. Sprinkle with remaining pecans. Chill, covered, for 1 hour. Store any leftovers in the refrigerator.