

Dessert

Fluffy Lemon Squares

Joyce Speerbrecher

Taste of Home Simple & Delicious - August 2011

Servings: 12

Preparation Time: 25 minutes

1 1/2 cups (about 45) crushed vanilla wafers

1/3 cup pecans, chopped

6 tablespoons butter, melted

1/2 cup heavy whipping cream

2 packages (3 oz ea) lemon gelatin

1 1/4 cups boiling water

1 package (3.4 oz) instant lemon pudding mix

1 pint lemon sherbet, softened

In a small bowl, combine the wafer crumbs, pecans and butter. Set aside 1/4 cup for a topping.

Press the remaining crumb mixture into an ungreased 11x7-inch dish.

Cover and refrigerate for 30 minutes.

In a small bowl, beat the cream until stiff peaks form. Set aside.

In a large bowl, dissolve the gelatin in boiling water.

Add the pudding mix. Beat on low speed for 2 minutes.

Add the sherbet. Beat on low for 1 minute or until soft-set.

Fold in the whipped cream.

Spread over the crust.

Sprinkle with the reserved crumb mixture.

Refrigerate for 1 hour until set.

Per Serving (excluding unknown items): 105 Calories; 11g Fat (95.1% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 29mg Cholesterol; 63mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat.