

# Lemon Lust

*Ruth Lyons*

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*1 cup flour  
1/4 pound margarine  
2 packages (8 ounce ea) cream cheese  
2 cups confectioner's sugar  
3 cups cold milk  
2 packages (3 ounce ea) lemon  
instant pudding mix  
2 teaspoons lemon extract  
1/4 cup nuts, chopped  
Cool Whip*

Preheat the oven to 350 degrees.

Blend the flour and margarine until fluffy. Press into a greased 9x13-inch glass baking dish.

Bake for 20 minutes. Cool well.

Blend the cream cheese and sugar. Spread the mixture on the crust.

In a bowl, mix the instant pudding and milk. Add the lemon extract. Pour the pudding over the top of the cheese mixture.

Top with Cool Whip and garnish with the chopped nuts.

Refrigerate.

Cut into squares before serving.

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Per Serving (excluding unknown items): 4054 Calories; 275g Fat (60.1% calories from fat); 55g Protein; 355g Carbohydrate; 7g Dietary Fiber; 509mg Cholesterol; 2451mg Sodium. Exchanges: 6 1/2 Grain(Starch); 5 1/2 Lean Meat; 51 1/2 Fat; 16 Other Carbohydrates.