

Four-Layer Lemon Dessert

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Servings: 8

*1 cup flour
1 stick margarine
1/2 cup chopped pecans
2 packages (8 ounce ea)
cream cheese
3/4 cup confectioner's sugar
1 large container Cool Whip
2 small packages instant
lemon pudding
2 1/2 cups skim milk*

Preheat the oven to 325 degrees.

FIRST LAYER: In a bowl, mix together the flour, margarine and nuts. Press the mixture into an eight-inch pan.

Bake for 25 minutes. Cool.

SECOND LAYER: In a bowl, whip together the cream cheese, sugar and 1/2 of the Cool Whip. Spread over the first layer.

THIRD LAYER: In a bowl, beat together the instant lemon pudding and skim milk until thick. Spread over the second layer.

FOURTH LAYER: Spread the remaining Cool Whip over the lemon layer and sprinkle with nuts.

Refrigerate.

Per Serving (excluding unknown items): 481 Calories; 37g Fat (68.0% calories from fat); 9g Protein; 30g Carbohydrate; 1g Dietary Fiber; 65mg Cholesterol; 345mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 7 Fat; 1 Other Carbohydrates.