
Lucious Layered Pie

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 cup flour
1/2 cup butter
1/4 cup pecans, chopped
1 package (8 ounce) cream cheese
1 carton (12 ounce) Cool Whip Lite®
1 cup powdered sugar
1 can pie filling (cherry, blueberry)
2 large boxes instant vanilla pudding and pie filling
3 cups milk
2 tablespoons lemon juice

In a bowl, combine the flour, butter and pecans. Mix well. Press into a 9 x 13 inch pyrex dish.

Bake at 350 degrees for 15 minutes. Cool.

In a bowl, combine the softened cream cheese, one cup of Cool Whip and the powdered sugar. Mix well. Spread over the cooled crust.

Spread the pie filling on top of the cream cheese layer.

To prepare the fourth layer, combine the pudding, milk and lemon juice in a bowl. Beat until stiff. Spread over the pie filling. Top with the remaining Cool Whip.

Keep refrigerated.

Dessert

Per Serving (excluding unknown items): 3487 Calories; 222g Fat (56.5% calories from fat); 66g Protein; 320g Carbohydrate; 6g Dietary Fiber; 619mg Cholesterol; 2800mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Fruit; 3 Non-Fat Milk; 42 Fat; 12 Other Carbohydrates.