



Scan for
more great
BDI recipes!



Lemon Lush

From the kitchen of: RENE ADKINS, Accounting Department

2 cups flour	1 8-oz package cream cheese, softened
2 sticks (1 cup) margarine	2 8-oz containers Cool Whip®, thawed
1 cup chopped pecans	3 small boxes instant lemon pudding
1 cup powdered sugar	4 1/2 cups milk

DIRECTIONS

Preheat oven to 350°F. Mix the flour, margarine, and pecans together and spread in a 9x13 pan. Bake until light brown, 18-20 minutes. Cool completely.

Beat powdered sugar, cream cheese, and one container of Cool Whip® together and spread over cooked crust. In a separate bowl, beat pudding mixes and milk together until thick; spread over cheese mixture layer. Spread second container of Cool Whip® on top and sprinkle with nuts. Chill.

Nutrition Facts Per Serving | Servings: 16 Calories: 376.2

Total Fat: 17.1g Saturated: 8.8g Polyunsaturated: 2.1g Monounsaturated: 4.7g Cholesterol: 21.1mg
Sodium: 315.6mg Potassium: 195.9mg Total Carbs: 49.2g Dietary Fiber: 1.2g Sugars: 28.8g Protein: 6.2g