

Cherry Cheesecake Lush

Ingredients

1cup vanilla wafer crumbs

1cup finely chopped pecans

1cup butter, melted

18-ounce package cream cheese, softened

1cup powdered sugar

116-ounce container whipped topping, divided

23-ounce packages cheesecake flavored pudding; 3 C milk

1can LUCKY LEAF® Premium Cherry Fruit Filling & Topping

$\frac{1}{2}$ cup chopped pecans

Instructions

Preheat oven to 350°.

In medium mixing bowl, combine vanilla wafer crumbs, finely chopped pecans, and melted butter.

Press into a 9 X 13 baking pan; bake at 350° for 15 minutes. Remove from oven and cool.

In a separate mixing bowl, combine cream cheese, powdered sugar, and 1 1/2 cup whipped topping.

Mix until smooth; spread evenly over cooled crust.

Combine cheesecake pudding mix, milk, and 1 1/2 cup whipped topping and mix until smooth.

Spread evenly over cream cheese layer in pan.

Top with 1 can Lucky Leaf Cherry Fruit Filling, remaining whipped topping, and 1/2 cup chopped pecans.