

Lemon Lush

Ingredients

1 cup flour
1/2 cup butter
1/2 cup chopped pecans
8 ounces cream cheese
1 cup powdered sugar
1 (8 ounce) container whipped topping, divided
1 (3 ounce) box lemon pudding mix
1/2 cup sugar
2 1/4 cups water, divided
2 egg yolks

Directions

Mix flour, butter & chopped pecans together like biscuit dough and press into 8 x 8 inch baking pan. Bake at 400° for 20 minutes or until brown.

Mix together cream cheese, powdered sugar and 1 cup whipped topping and spread over first layer while still warm. Stir lemon pudding mix, sugar, 1/4 cup water and egg yolks together in a medium saucepan. Stir in 2 cups water. Stirring constantly, with wire whisk, cook on medium heat until mixture comes to a full boil. (NOTE: if you are using instant pudding or a different flavor, use the ingredients & directions for preparation on the package!).

Cool 5 minutes, stirring twice. Cool about 30 minutes more and spread over two previous layers. Cool completely and top with remaining whipped topping. Chill. [food .com](http://food.com)