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## LEMON DELIGHT

- 1/2 Cup Butter
- 1 Cup All Purpose Flour
- 3/4 Cup Chopped Pecans
- 8 Ounces Cream Cheese, Softened
- 1 Cup Sifted Confectioners' Sugar
- 3 Cups Frozen Whipped Topping, Thawed
- 2 Packages Instant Lemon Pudding
- 3 Cups Milk

## DIRECTIONS

1. Cut butter into flour until mixture resembles coarse meal.
2. Stir in 1/2 cup pecans.
3. Press into a 13x9 baking dish and bake in a 350 degree oven for 15 minutes.
4. Combine cream cheese and powdered sugar.
5. Beat until fluffy.
6. Fold 1 cup whipped topping into cream cheese mixture.
7. Spread over cooled crust and chill.
8. Combine pudding mixture and milk.
9. Beat for 2 minutes at low speed with an electric mixer.
10. Spread pudding over cream cheese layer.
11. Spread with remaining whipped topping and sprinkle with remaining pecans.
12. Chill. Store in refrigerator.