

LEMON DESSERT

Ingredients

Crust:

- 3 egg whites
- 3/4 tsp cream of tartar
- 1 tsp pure vanilla
- 1 cup sugar
- 16 soda crackers, finely crushed
- 1/2 cup pecans, finely chopped

Filling:

- 2 pkgs cream cheese, softened
- 24 oz extra creamy cool whip
- 2 pkgs Jello lemon pudding mix (not instant)

Directions

1. For crust: Whip together egg whites, cream of tartar, and vanilla; then add sugar and beat until stiff.
2. Fold in finely crushed soda crackers and pecans and then press into an ungreased 9x13 pan. Bake at 325 degrees for 30 minutes. Let cool on a cooling rack.
3. For filling: Mix softened cream cheese with cool whip until spreadable. Set aside. (Do not refrigerate because it will get stiff and will not be spreadable.)
4. Make both packages of lemon pudding/pie mix according to package directions. **Do not use instant pudding mix** and make the pudding following the stovetop directions.
5. When crust is cool enough, spread 1/2 of the cream cheese mix on the crust. Spread the pudding filling on top of the cream cheese mix layer. Then freeze until the filling is set enough to spread the remaining cream cheese mixture on top.
6. Keep chilled until serving.