

Lemon Ambrosia

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 1/2 cups flour
3 tablespoons
confectioner's sugar
3/4 cup margarine
1 cup chopped nuts
1 container (8 ounce) cream
cheese
1 cup 10X sugar
1 cup Cool Whip Lite®
2 packages (3 ounce ea)
instant lemon pudding
3 cups milk
Cool Whip (for topping)
chopped nuts (for
sprinkling)*

In a bowl, mix the flour, confectioner's sugar, margarine and chopped nuts. Mix well.

Press the mixture into the bottom of an ungreased 9x13-inch baking pan.

Bake in the oven at 350 degrees for 15 minutes. Cool.

In a bowl, mix the cream cheese and 10X sugar. Add one cup of Cool Whip. Spread the mixture over the crust.

In a bowl, beat together the lemon pudding and milk. Pour over the cream cheese mixture. Top with Cool Whip. Sprinkle with chopped nuts.

Refrigerate until ready to serve.

Per Serving (excluding unknown items): 4284 Calories; 332g Fat (68.7% calories from fat); 86g Protein; 254g Carbohydrate; 19g Dietary Fiber; 354mg Cholesterol; 2711mg Sodium. Exchanges: 11 1/2 Grain(Starch); 5 Lean Meat; 3 Non-Fat Milk; 62 Fat; 2 1/2 Other Carbohydrates.