

LEMON CREAM DESSERT

1 cup flour
1 cup finely chopped walnuts

1/2 cup cold butter

In a bowl, combine flour and nuts. Cut in butter until mixture resembles crumbs. Press into a greased 13 X 9 X 2 baking dish. Bake at 350 degrees for 15-20 minutes or until golden brown. Cool on a wire rack.

FILLING

1 1/2 cup sugar
1/3 cup plus 1 T. cornstarch
1 1/2 cup cold water
3 egg yolks, lightly beaten

3 T. butter cubed
2 tsp. grated lemon peel
1/2 cup lemon juice

In a small saucepan, combine sugar and cornstarch; gradually stir in water until smooth. Bring to a boil; cook and stir for 1 minute. Remove from the heat. Stir a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 1 minute. Remove from the heat; stir in butter and lemon peel. Gently stir in lemon juice. Refrigerate until cool.

TOPPING

1 (8-oz.) pkg. cream cheese
softened
1 cup confectioners' sugar
2 cups cold milk
2 (3.4 oz) pkgs. instant vanilla
pudding mix

1 tsp. vanilla
1 (16 oz.) carton frozen whipped
topping, thawed

In a mixing bowl, beat cream cheese and sugar until smooth; spread over crust. Spread with lemon mixture. In another bowl, beat milk and pudding mixes on low for 2 minutes, beat in vanilla. Fold in half of the whipped topping. Spread over lemon layer. Spread with remaining whipped topping. Chill for at least 4 hours. Yields 18-24 servings.