

THE CULINARY

Playground



Lemon Pudding Squares

- 1 cup all-purpose flour
- 1/2 cup cold butter (1 stick), cubed
- 1/4 cup powdered sugar
- 1/4 t vanilla
- 1/4 t salt
- 1/2 package (4 ounces) cream cheese, softened
- 1/2 cup confectioners' sugar
- 1/2 cup plus whipped topping, thawed, divided
- 3/4 cup cold whole milk
- 1/2 package (3.4 ounces) instant lemon pudding mix
- Pinch fresh lemon zest

Preheat oven to 350°. Lightly grease an 8" baking dish.

Place 1 cup flour and butter in a mixing bowl and mash with the back of a fork until thoroughly combined. Mix in powdered sugar, vanilla extract, and salt; mash together until mixture looks like a slightly crumbly cookie dough.

Press dough into bottom of prepared baking dish (moisten fingers if necessary)

. Use a fork to prick (dock) holes all over the crust.

Bake crust on center rack in the preheated oven until crust edges are barely golden brown, about 20 minutes.

Cool on a wire rack.

Meanwhile, beat cream cheese and sugar until smooth. Fold in 1/2 cup whipped topping. Spread over cooled crust.

Using a fork, whisk milk and pudding 2 minutes until set. Carefully spread over cream cheese layer.

Dollop a spoonful of whipped topping in the center of pudding and top it with pinch of lemon zest .

Refrigerate at least 1 hour before serving.
