

# THE CULINARY

*Playground*



## Lemon Pudding Squares

- 1 cups 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
- 4 ounces frozen whipped topping, thawed, divided
- 1 1/2 cups cold whole milk
- 1 packages (3.4 ounces) instant lemon pudding mix

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

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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 holes all over the crust.

Bake crust on center rack in the preheated oven until crust edges are barely golden brown, about 22 minutes.

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Cool on a wire rack.

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

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Beat milk and pudding mix on low speed for 2 minutes. Carefully spread over cream cheese layer. Top with remaining whipped topping. Refrigerate at least 1 hour.

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