Luscious Lemon Dessert

from hollybakes.com

CRUST:
1 ½ c flour
¾ c walnuts or pecans
1 ½ sticks unsalted butter, cold

Preheat oven to 375 degrees. Using a food processor, chop the nuts until really fine. Cut up the cold butter into smaller cubes and add it and the flour into the food processor with the chopped nuts. Pulse until the butter is pea-size. Press into an ungreased 9 x 13" glass pan and bake for 15 minutes. Cool fully on a wire rack. Once the crust is fully cooled, begin the second layer.

CREAM CHEESE LAYER:
2 packages cream cheese, room temperature
2 c powdered sugar
12 oz. Cool Whip, thawed and divided

Using a mixing bowl with a paddle attachment, beat cream cheese until light and fluffy. Slowly add the powdered sugar and 2 cups Cool Whip. The mixture will be thick. Add on top of the crust, getting all the way to the edges.

LEMON PUDDING LAYER:
3 packages lemon instant pudding
5 c cold milk

In a mixing bowl with a paddle attachment, mix the milk and pudding on low speed for 3 minutes. The mixture will be thick. Layer evenly on top of the cream cheese mixture.

COOL WHIP LAYER:
Add remaining Cool Whip over the lemon pudding and sprinkle with ½ c chopped nuts (pecans or walnuts). If you don't like nuts, you can omit this part.

Chill in the fridge about 2 hours or overnight before serving.