



## Layers of Lemony Love

READY IN



45 min.

SERVINGS



15

CALORIES



299 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 1.5 sticks butter softened
- 8 ounce cream cheese softened
- 1.5 cups flour all-purpose
- 21 ounce lucky leaf® lemon pie filling canned
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 8 ounce whipped dessert topping frozen thawed

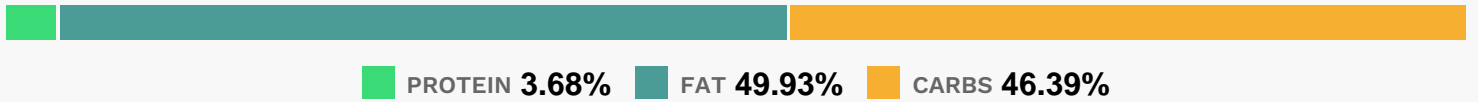
## Equipment

- frying pan
- oven
- baking pan

## Directions

- Preheat oven to 350 degrees F.
- Grease bottom of a 13x9-inch baking pan.
- Mix flour and butter; spread in pan.
- Bake for 20 to 25 minutes or until golden.
- Let crust cool.
- Mix cream cheese, powdered sugar, LUCKY LEAF Premium Lemon Pie Filling, vanilla and half of the whipped topping together.
- Spread over crust.
- Spread remaining whipped topping over pie filling mixture.
- Cover and chill until ready to serve.

## Nutrition Facts



## Properties

Glycemic Index:10.13, Glycemic Load:7.13, Inflammation Score:-3, Nutrition Score:3.1665217617284%

## Nutrients (% of daily need)

Calories: 298.78kcal (14.94%), Fat: 16.69g (25.68%), Saturated Fat: 10.59g (66.19%), Carbohydrates: 34.88g (11.63%), Net Carbohydrates: 34.55g (12.56%), Sugar: 23.19g (25.76%), Cholesterol: 46.62mg (15.54%), Sodium: 229.49mg (9.98%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Protein: 2.77g (5.54%), Vitamin A: 496.63IU (9.93%), Selenium: 6.06µg (8.66%), Vitamin B1: 0.11mg (7.01%), Vitamin B2: 0.12mg (6.81%), Folate: 25.03µg (6.26%), Manganese: 0.09mg (4.39%), Phosphorus: 43.59mg (4.36%), Vitamin B3: 0.77mg (3.86%), Iron: 0.62mg (3.44%), Vitamin E: 0.48mg (3.17%), Calcium: 30.1mg (3.01%), Vitamin K: 1.63µg (1.55%), Vitamin B5: 0.15mg (1.53%), Potassium: 51.87mg (1.48%), Vitamin B12: 0.08µg (1.38%), Magnesium: 5.43mg (1.36%), Fiber: 0.34g (1.35%), Zinc: 0.19mg (1.26%), Copper: 0.02mg (1.15%)