

Lemon Lush







SIDE DISH

Ingredients

Ш	1 cup butter softened
	16 ounce cream cheese
	2 cups flour all-purpose
	6.8 ounce lemon puddin

6.8 ounce lemon pudding mix instant

3.5 cups milk

12 ounce non-dairy whipped topping frozen thawed

1 cup sugar white

Equipment

	bowl	
	oven	
	whisk	
	baking pan	
	pastry cutter	
Directions		
	Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine the flour and butter using a pastry cutter until a ball forms. Press into the bottom of a 9x13 inch baking dish.	
	Bake for 25 minutes in the preheated oven, or until lightly golden.	
	Remove from oven and allow to cool completely.	
	In a medium bowl, beat the cream cheese and sugar together until smooth and well blended.	
	Spread evenly over the cooled crust. In another bowl, whisk together the lemon pudding mix and milk for 3 to 5 minutes.	
	Spread over the cream cheese layer. Chill until set, then top with whipped topping.	
Nutrition Facts		
	PROTEIN 5.4% FAT 53.73% CARBS 40.87%	

Properties

Glycemic Index:21.67, Glycemic Load:24.97, Inflammation Score:-6, Nutrition Score:8.3152173809383%

Nutrients (% of daily need)

Calories: 572.45kcal (28.62%), Fat: 34.67g (53.34%), Saturated Fat: 21.92g (136.99%), Carbohydrates: 59.36g (19.79%), Net Carbohydrates: 58.78g (21.37%), Sugar: 28.24g (31.37%), Cholesterol: 87.96mg (29.32%), Sodium: 369.65mg (16.07%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 7.84g (15.68%), Vitamin A: 1116.64IU (22.33%), Vitamin B2: 0.33mg (19.24%), Selenium: 12.81µg (18.3%), Phosphorus: 160.82mg (16.08%), Calcium: 152.96mg (15.3%), Vitamin B1: 0.22mg (14.63%), Folate: 42.94µg (10.74%), Vitamin B12: 0.56µg (9.27%), Manganese: 0.15mg (7.69%), Vitamin B3: 1.38mg (6.89%), Vitamin E: 0.95mg (6.36%), Potassium: 213.25mg (6.09%), Iron: 1.08mg (5.98%), Vitamin B5: 0.6mg (5.98%), Vitamin D: 0.78µg (5.22%), Magnesium: 19.53mg (4.88%), Zinc: 0.68mg (4.51%), Vitamin B6: 0.08mg (4.04%), Vitamin K: 3.3µg (3.14%), Fiber: 0.58g (2.31%), Copper: 0.05mg (2.27%)