

# Lemon Lush

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

Yield: ½ hotel pan

Servings: 12

Ingredients	Quantity	Measure
All-Purpose Flour	1	cup
Sugar, granulated	3	tbsp.
Pecans, ground	1	cup
Earth Balance, Non-Dairy Margarine	4	oz.
<b>Filling (1)</b>		
Sugar, powdered	1	lb.
Non-Dairy Cream Cheese, like Daiya or Toffuti	4	oz.
Non-Dairy Whipped Topping	4	oz.
<b>Filling (2)</b>		
Lemon Pudding, instant	12	oz.
Almond Milk	¾	qt.
Non-Dairy Topping, whipped	2	cups
Pecans, chopped	½	cup

## Preparation

### Crust

1. Blend flour, sugar, pecans and Smart Balance.
2. Press in bottom of pan.
3. Bake at 325 degrees for 8-10 minutes. Let cool.

### Filling (1)

Mix powder sugar and cream cheese. Fold in whipped topping and spread over cooled crust.

### Filling (2)

1. Mix lemon pudding with almond milk and blend until thick and creamy.
2. Pour over cream cheese mixture.
3. Chill for 3 hours.

## Serving Suggestion

Top with non-dairy whipped topping and chopped pecans.

## Nutrition Information

 \*From USDA Nutrient Database

Calories: 556 Total Fat: 18g Saturated Fat: 6g Carbohydrate: 92g Protein: 6g Sodium: 516mg  
Vitamin A: 64µg Vitamin C: 0mg Calcium: 155mg Iron: 2mg Folate: 73µg

