

Pistachio Lush

CRUST

1 cup flour

1/2 cup stick butter (cut up)

1 cup chopped walnuts

CHEESE LAYER

8 oz cream cheese at room temperature

1 cup confectioner's sugar

1 cup whipped topping

PISTACHIO LAYER

2 pkgs instant pistachio pudding

3 cups milk

TOPPING

2 cups whipped topping

1/2 cup toasted almonds optional, but recommended

Instructions

Preheat oven to 350 degrees F

In a large bowl, add the flour and the cut up butter. Using a pastry blender or 2 knives, cut the butter into the flour until the mixture looks like small peas.

Stir in the walnuts

Press into a 13 x 9-inch pan.

Bake for 20 minutes.

Remove from oven and cool completely

Beat cream cheese, confectioner's sugar and the 1 cup of whipped topping until the mixture is smooth and silky.

Spread this across the cooled crust in the pan.

Prepare pistachio pudding by whisking it into the milk--whisking for 1-2 minutes until the pudding begins to thicken.

Spread the pudding on top of the cheese layer.

Chill for about 2-3 hours