

# PISTACHIO LUSH

PREP TIME	COOK TIME	TOTAL TIME
1 hour	20 mins	1 hour 20 mins

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Serves: 12

## INGREDIENTS

### Crust:

- 1 cup flour
- 1 stick (1/2 cup) 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)



SAVE

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## INSTRUCTIONS

1. Preheat oven to 350 degrees F
2. 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.
3. Stir in the walnuts
4. Press into a 13 x 9-inch pan.
5. Bake for 20 minutes.
6. Remove from oven and cool completely
7. Beat cream cheese, confectioner's sugar and the 1 cup of whipped topping until the mixture is smooth and silky.
8. Spread this across the cooled crust in the pan.
9. Prepare pistachio pudding by whisking it into the milk--whisking for 1-2 minutes until the pudding begins to thicken.
10. Spread the pudding on top of the cheese layer.
11. Chill for about 2-3 hours
12. Top with the 2 cups of whipped topping and sprinkle with toasted almonds (if using)