Luscious Lemon Cookies

Prep Time: 0 Ready In: 0

Cook Time: 5 Servings:

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Ingredients

- 1/2 Cup Margarine
- 22 Graham crackers, crushed fine, about 1-1/2 cups
- 2 3/4 oz Walnuts
- 8 oz cream Cheese, softened
- 2 TBS Milk
- 8 oz Cool Whip - thawed
- 2 Lemon pudding - small pkg
- 3 Cup Milk

Directions

1. Crust: Set oven at 350. In a 9X13" pan, melt margarine. Stir in graham crackers and chopped walnuts until well combined. Set a side 2 TBS for garnish.
2. Evenly press remaining crumbs over the bottom of the pan and bake 5 minutes. Cool.
3. Filling: In a medium bowl blend cream cheese until light and fluffy. Fold in 1/2 of the cool whip. Spread over cooled crust.
4. In a medium bowl mix pudding according to directions. Evenly spread over whipped cream mixture. Top with remaining cool whip. Sprinkle on remaining crumbs. Refrigerate for 4-6 hours.