

LAYERED LEMON DESSERT

*Submitted by member Gloria Alvas
June Mini Tasting Winner*

Ingredients

6 tablespoons Butter or margarine
1 cup Flour
1/2 cup Pecans -- finely chopped

filling

1 package Cream cheese; softened -- 8 oz
1 1/2 cups Confectioner's sugar
1 1/2 cups Whipped topping
2 cups Sugar
1/3 cup Cornstarch
1/4 teaspoon Salt
2 cups Water -- divided
3 Eggs
1/4 cup Vinegar
1/4 cup Lemon juice
1 tablespoon Butter or margarine
1 teaspoon Lemon extract



Preparation:

Cut butter into flour until crumbly. Stir in pecans.
Press into the bottom of an ungreased 9 x 13 baking pan.
Bake at 350 for 15 minutes. Cool.

Beat cream cheese and confectioners sugar until fluffy. Fold in whipped topping. Spread over crust; chill. In a saucepan, combine sugar, cornstarch and salt. Add 1/4 cup water and stir until smooth. Add eggs and mix well. Add vinegar, lemon juice and the remaining water; stir until smooth. Bring to a boil over medium heat, stirring constantly; boil for 1 minute. Remove from the heat; add butter and extract.

Cool Spread over cream cheese layer. Chill 2 hours or overnight.