

## Lemon Lasagna

From Lori Bayne, MACC's Customer Master Product Owner

1 package of Lemon Oreos, Golden Vanilla Oreos can be used

6 Tablespoons butter, melted

1-8oz packaged Cream Cheese, softened

½ cup butter, softened

1 cup powdered sugar

1 large container 2-8oz containers of whipped topping (like Cool Whip)

2-3.4oz packages of lemon instant pudding

3 cups milk

Crushed Lemon drops to garnish

Crush your Oreos in a food processor or by hand in a Ziploc bag with a rolling pin to a fine texture. Mix Oreos with 6 Tablespoons of melted butter. Mix well until combined. Press this mixture into the bottom of a 9x13 pan spreading out to cover the entire bottom of the pan.

In a mixing bowl, blend cream cheese, ½-cup butter, powdered sugar and ½ of the large container or 1-8oz container of whipped topping. Blend until combined and creamy. Pour this mixture over the lemon cookie crust and spread into an even layer.

In another mixing bowl, pour the 2 packages of instant lemon pudding and 3 cups of milk into the bowl and whisk until pudding thickens. Pour this pudding mixture over the cream cheese layer. Refrigerate for at least 5 minutes to allow the pudding to thicken and stabilize.

Using the remaining whipped topping, spread into even layer over the pudding layer.

Finely crush 6-8 lemon drops in a ziplock bag and evenly sprinkle over the top of the whipped topping. If you allow the candy to sit on the top of the dessert for a while, it will melt and leave pretty lemon streaks on top.

Refrigerate for at least 1 hour before serving.