

PISTACHIO LUSH



Ingredients:

Crust:

1 cup flour, 1/2 cup stick butter (cut up) 1 cup chopped walnuts.

Cheese Layer:

8oz cream cheese at room temperature, 1 cup confectioner's sugar, 1 cup whipped topping.

Pistachio Layer:

2 pkgs of instant pistachio pudding, 3 cups of milk.

Topping:

2 cups whipped topping, 1/2 cup toasted almonds optional.

Instructions: Preheat oven to 350 degrees. 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 1 cup of whipped topping until the mixture is smooth and silky. Spread 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. Top with 2 cups of whipped topping and sprinkle with the toasted almonds.

Happy St. Patrick's Day



Traditional & Folk Favorite Irish Songs:

Danny Boy – A timeless, emotional favorite

When Irish Eyes Are Smiling – Warm, upbeat, and nostalgic

Too-Ra-Loo-Ra-Loo-Ral – Gentle and comforting

My Wild Irish Rose – A sweet, romantic classic

The Rose of Tralee – Traditional and beloved

COINS

FLAG

GOLD

GREEN

HARP

HAT

IRISH

JIG

LUCK

MAGIC

MARCH

POT

SAINT

TRAP

WISH

