



Pistachio Lush Dessert

Pistachio Lush Dessert is one of our family's favorites! Layers of cheesecake, whipped topping, and pistachio pudding are combined with a delicious graham cracker crust.

Ingredients

- 2 1/2 cups graham cracker crumbs
- 1/2 cup butter melted
- 1/4 cup granulated sugar
- 16 ounces whipped topping Cool Whip
- 8 ounces cream cheese at room temperature
- 1 cup powdered sugar
- 2 small boxes instant pistachio flavored pudding mix
- 3 cups milk
- 1/4 cup chopped nuts

Instructions

1. In a medium mixing bowl, combine graham cracker crumbs, melted butter, and granulated sugar.
2. Press firmly into the bottom of a 9x13 inch pan. This crust can either be baked or no-bake.
*For a baked crust, bake at 350° for 10-12 minutes, then refrigerate until cooled to room temperature. *For a no-bake crust, simply refrigerate at least 1 hour until firm.
3. In a separate mixing bowl, combine 2 cups whipped topping, cream cheese, and powdered sugar. Mix until smooth and creamy; spread over cooled crust.
4. Combine pudding mix and milk; whisk until smooth and let stand 5-10 minutes to thicken. Spread pudding over cheesecake mixture.
5. Cover tightly with plastic wrap or foil and refrigerate 2 hours or until ready to serve.
6. Before serving, top with remaining whipped topping and chopped nuts.
7. Cover and refrigerate leftovers.