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Delicious Lemon Squares

Bottom Layer:

- ½ Cup butter
- 1 Cup flour
- ½ Cup chopped pecans
- 1 Tsp Butter Extract

Cream Layer:

- 1 Cup powdered sugar
- 8 Oz fat-free or light cream cheese (at room temperature)
- 1 Tsp Original Double-Strength Vanilla
- Half of a 1-quart/liter container of whipped topping

Lemon Layer:

- 1 Pie filling recipe from Watkins Lemon Dessert package, using 2-1/2 cups/625 mL water, Lemon Dessert Mix
- 1 Tbsp/15 mL lemon juice

Combine bottom layer ingredients and pack into an 11 x 7"/28 x 18 cm baking pan. Bake at 375°F/190°C for 15 minutes. Cool completely.

Cream together powdered sugar and cream cheese. Add whipped topping and fold in. Prepare lemon pie filling; add lemon juice and let cool.

Spread a thin layer of cream mixture over baked bottom layer. Spread lemon filling on top; spread rest of cream mixture on top of that. Chill. (Note: Chilling after applying lemon layer may make it easier to spread top layer.) Cut in large squares.

