



# GLUTEN FREE CHOCOLATE LUSH

*From Simply Full of Delight*

## INGREDIENTS

- 1 1/2 cups of Bob's Red Mill Gluten Free 1 to 1 Baking Flour
- 1 teaspoon sugar
- 1 1/2 sticks of butter
- 2 teaspoons lemon juice
- 1 egg
- 2-3 tablespoons cold water
- 8 ounces cream cheese (softened)
- 1 cup powdered sugar
- 1/3 cup of milk
- 1 large package of Instant pudding (5.9 oz)
- 3 cups of milk (to prepare pudding)
- 8 ounces whipped topping

## NOTES

You can modify this dessert by changing the flavor of pudding. Lemon is great! You can also add chopped pecans to the crust or top if you like! Decorative mini chocolate chips or shavings could be added as well.

## PROCEDURE

First, mix the flour and regular sugar. Cut the butter into small pieces. Next, using a pastry cutter or a fork, mix the butter into the flour until crumbly. In a separate bowl, whisk the egg with the lemon juice until slightly foamy. Add to the flour and add just enough cold water (2-3 Tbsp) until the pastry dough holds its shape.

Press the dough into a 9x13 glass pan and bake for about 30 minutes or until cooked through. Let it cool.

Mix the softened cream cheese with 1 cup of powdered sugar and 1/3 cup of milk, until smooth. Spread on top of the crust layer and set in the refrigerator for at least 20 minutes or until set.

Prepare the pudding with 3 cups of milk. Add the pudding layer on top of the cream cheese layer. Cool in the refrigerator until set (about 20 minutes). Before serving, add a layer of whipped topping.