

Cherry Cheesecake Lush Dessert

Submitted by Fran Saliger



Servings [12](#)

Ingredients

- 1 c. vanilla wafer crumbs
- 1 c. finely chopped pecans
- 1 stick butter melted
- 8 oz. cream cheese softened
- 1 c. powdered sugar
- 16 oz. whipped topping divided
- 2 small boxes cheesecake flavored pudding
- 3 c. milk
- 1 can Lucky Leaf Cherry Pie Filling
- 1/2 c. chopped pecans

Instructions

1. In a medium mixing bowl, combine vanilla wafer crumbs, finely chopped pecans, and melted butter.
2. Press into a 9x13 inch baking pan; bake at 350° for 15 minutes. Remove from oven and cool.
3. In a separate mixing bowl, combine cream cheese, powdered sugar, and 1 1/2 c. whipped topping.
4. Mix until smooth; spread evenly over cooled crust.
5. Combine cheesecake pudding mix, milk, and 1 c. whipped topping and mix until smooth.
6. Spread evenly over cream cheese layer in pan.
7. Top with 1 can Lucky Leaf Cherry Pie Filling, remaining whipped topping, and 1/2 c. chopped pecans.

NOTE: I use 2 cans of cherry pie filling.