LEMONADE SQUARES

In a medium-sized bowl: 1 pkg lemon Jello pudding

Mix pudding according to package instructions. Let pudding set.

In a separate medium-sized bowl: 1 container 473ml whipping cream 1 packet Whip It

Whip whipping cream and Whip It with an electric mixer or a mix master until the cream stands up in stiff peaks. Whip It will help the whipped cream hold it's shape. Add sugar and vanilla to taste.

Gently fold the whipping cream into the lemon pudding until mixed. Place into the fridge to chill. In a large bowl mix together in the following order:

- 1 cup softened margarine
- 1 cup icing sugar
- 2 cups flour

Mix together by rubbing the ingredients between your hands until completely blended. It will look crumbly. Press the mixture into a 8x12 pan that has been sprayed with non-adhesive cooking spray. Bake at 350°F for 15 minutes.

Let the crust cool completely. Pour pudding and whip mixture evenly over the crust.

Chill in the fridge for at least 4 hours before serving!

ENJOY YOUR PLATE OF LEMONADE!!