

# Lemon (or Cranberry) Cooler

## Lemon (or Cranberry) Cooler

This is an old family recipe – the original way it was written was with cool whip in place of the homemade whipped cream. You can absolutely still make it like that, we just don't use cool whip in our home. No matter what way you make it, it will become a favorite. I make the lemon version in the spring/summer and the cranberry version in the fall!

### 1st Layer

- 1 stick butter, melted
- 1 cup flour
- 1/2 cup walnuts, chopped

### 2nd Layer

- 1/2 cup heavy cream OR 1 cup Cool Whip
- 11 ounces cream cheese
- 1 cup + 2 Tbsp powdered sugar, divided

### 3rd Layer for LEMON COOLER

- 3 packages instant lemon pudding
- 4 cups milk

### 3rd Layer for CRANBERRY COOLER

- 2 packages orange jello
- 3 cups water
- 2 cups cranberries
- 1 cup sugar

## **4th Layer**

- 1 cup heavy cream OR 2 cups cool whip
- 1/4 cup powdered sugar (IF USING HEAVY CREAM)
- 1/4 cup chopped walnuts

## **1st Layer**

1. Stir together melted butter, flour and nuts.
2. Lightly grease a 9×13 pan. Pat dough evenly in pan. Dough will be thin.
3. Bake at 350° for 15 minutes. Cool completely

## **2nd Layer**

1. Whip heavy cream into whipped cream, adding 2 Tbsp powdered sugar. Set aside
2. With an electric mixer, beat 1 cup powdered sugar and cream cheese until smooth. Mix in whipped cream (or cool whip)
3. Spread over cooled crust

## **3rd Layer – Lemon Cooler**

1. Mix 3 packages lemon pudding mix with 4 cups of milk until thick
2. Spread over cream cheese layer

## **3rd Layer – Cranberry Cooler**

1. Steam 2 cups of cranberries. Mash
2. Mix with 1 cups of sugar

3. Mix jello with 3 cups of water. Mix until it dissolves.
4. Stir in cranberries. Let set/cool a bit. Spread over cream cheese mixture

## **4th Layer**

1. Beat heavy cream with powdered sugar. (OR USE COOL WHIP)
2. Spread over pudding/jello layer
3. Sprinkle with nuts
4. Chill for an hour before serving

Dessert  
Desserts  
lemon