

Lemon Crumble

Ingredients

1 pouch (1lb. 1.5 oz.) sugar cookie mix
1 egg
1 stick unsalted butter, melted
Zest from 1 lemon
21 oz. can lemon pie filling
½ cup chopped walnuts

Preparation

Preheat oven to 375. Grease 9x9 square baking pan.

Whisk egg in medium bowl. Add cookie mix, then melted butter. Mix until dough is formed. Remove ¾ cup of dough and set aside. Press remaining dough evenly into bottom of baking pan. In separate bowl stir lemon zest into lemon pie filling and spread over dough in baking pan. Break up remaining dough into small chunks and drop over lemon pie filling, then sprinkle with chopped walnuts. Bake for 40-45 minutes. Cool before serving.