

Lemon Cheesecake Bars

By The Canadian Living Test Kitchen

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A middle cream cheese layer updates classic lemon squares.

This recipe makes 60 servings

Ingredients

- 4 [eggs](#)
- 1-1/4 cups (300 mL) [granulated sugar](#)
- 2 tbsp (25 mL) finely grated [lemon](#) rind
- 1/2 cup (125 mL) [lemon](#) juice
- 1/4 cup (50 mL) [all-purpose flour](#)
- 1 tsp (5 mL) [baking powder](#)
- 1 tbsp (15 mL) [icing sugar](#)

Cheesecake Layer:

- 1 pkg [cream cheese](#), softened
- 1/4 cup (50 mL) [granulated sugar](#)
- 1 [egg](#)

Base:

- 30 [lemon](#) social [tea cookies](#)
- 1/2 cup (125 mL) [butter](#), melted

Preparation:

Line 13- x 9-inch (3.5 L) metal cake pan with parchment paper or grease.

Base: In food processor, crush cookies to make 2 cups (500 mL); pulse in butter until moistened. Press into prepared pan. Bake in centre of 325°F (160°C) oven until firm, about 12 minutes. Let cool on rack.

Cheesecake Layer: In bowl, beat cream cheese with sugar until smooth; beat in egg. Spread over base. Set aside.



Lemon Cheesecake Bars
Photography by Yvonne Duivenvoorden

Nutritional Info

Per bar: about -	
cal	71
pro	1 g
total fat	4 g
sat. fat	2 g
carb	9 g
fibre	0 g
chol	24 mg
sodium	33 mg
% RDI:	-
calcium	1%
iron	1%
vit A	4%
vit C	2%
folate	2%

In bowl, beat eggs with sugar until thickened. Beat in lemon rind and juice, flour and baking powder until smooth; pour over cheese layer. Bake in centre of 325°F (160°C) oven until edges are set and brown, 35 minutes. Let cool on rack. *(Make-ahead: Remove from pan; wrap and refrigerate for up to 5 days. Or overwrap in heavy-duty foil; freeze for up to 1 month.)* Cut into bars. Dust with icing sugar.

Source

Holiday Celebrations: 2007

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