DINNERLY

Lemon Cheesecake Bars

with Homemade Crust

1h 2 Servings

These lemon cheesecake bars are fit for a queen. They're brimming with tart lemony flavor and creamy decadence and finished with a sprinkle of powdered sugar. They're also filled with...you guessed it! Love! (2p plan makes 16 bars; 4p plan makes 24 bars). We've got you covered!

WHAT WE SEND

- 8 oz cream cheese [1]
- 5 oz all-purpose flour [3]
- 2½ oz confectioners sugar
- 2 lemons
- 10 oz granulated sugar

WHAT YOU NEED

- 4 Tbsp butter [1]
- kosher salt
- 4 large eggs [2]

TOOLS

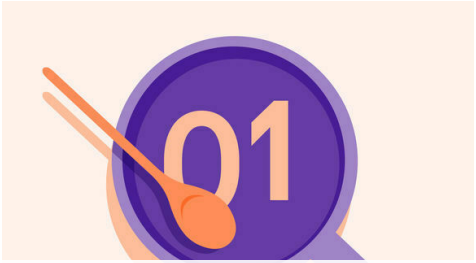
- 8x8-inch baking dish
- microwave
- box grater or microplane
- hand-held electric mixer

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

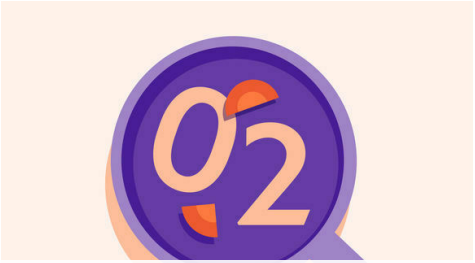
Calories 190kcal, Fat 8g, Carbs 27g, Protein 3g



1. Prep baking dish & butter

Preheat oven to 350°F with a rack in the center. Let **cream cheese** soften at room temperature. Line an 8x8-inch baking dish with foil and grease.

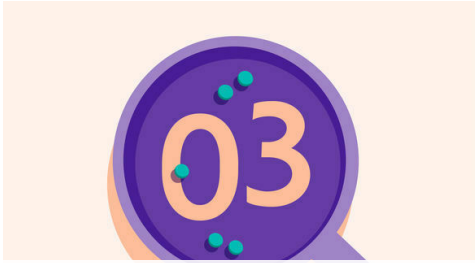
Melt **4 tablespoons butter** in a medium bowl in the microwave (or in a small pot over medium heat, then transfer to a medium bowl).



2. Bake crust

To bowl with **melted butter**, add **¾ cup flour, ¼ cup confectioners sugar**, and **a pinch of salt**. Stir using a fork until crumbly **dough** forms.

Evenly press dough into prepared baking dish. Bake on center oven rack until **crust** is golden brown around the edges and cookie looks set, 10–15 minutes.

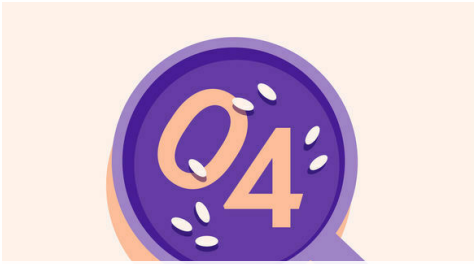


3. Prep fillings

Meanwhile, grate **1 teaspoon lemon zest**. Separately squeeze **⅓ cup juice** into a medium bowl.

In a large bowl, using a hand mixer, beat **softened cream cheese, lemon zest, ½ cup granulated sugar, 1 large egg**, and **a pinch of salt** until smooth, 1–2 minutes.

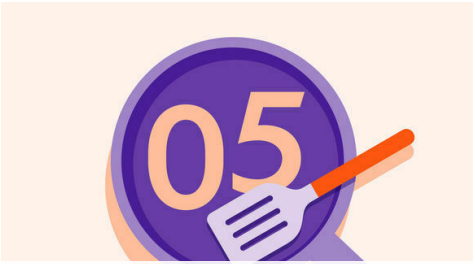
To bowl with lemon juice, beat **3 large eggs, ⅓ cup flour, remaining granulated sugar**, and **a pinch of salt**.



4. Bake cheesecake bars

Remove **crust** from oven and let cool 5 minutes.

Pour **cheesecake filling** over slightly cooled crust and spread into an even layer. Gently pour **lemon filling** over top (it's ok if the fillings swirl together). Bake on center oven rack until filling is just set in the center (it will be slightly jiggly), about 30 minutes.



5. Cool & serve

Cool **lemon cheesecake bars** completely at room temperature (filling will firm up and continue to set as it cools), then place in fridge until chilled, at least 3 hours (preferably overnight).

Slice into 16 squares then sprinkle **confectioners' sugar** over top. Enjoy!

6. Clean cut!

To achieve clean squares while cutting the bars, wipe the knife clean with a paper towel or kitchen towel in between each cut.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**