

# DINNERLY



## Mother's Day Lemon Cheesecake Bars

featuring Philadelphia cream cheese



1h



2 Servings

Dinnerly's favorite brand of cream cheese—Philadelphia—is front and center in these lemon cheesecake bars that are fit for a queen. (Aka, your mother.)

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 pkg Philadelphia cream cheese <sup>7</sup>
- 5 oz pkg all-purpose flour <sup>1</sup>
- 2½ oz pkg confectioners sugar
- 2 lemons
- 10 oz pkg granulated sugar

### WHAT YOU NEED

- 4 Tbsp butter <sup>7</sup>
- kosher salt
- 4 large eggs <sup>3</sup>

### TOOLS

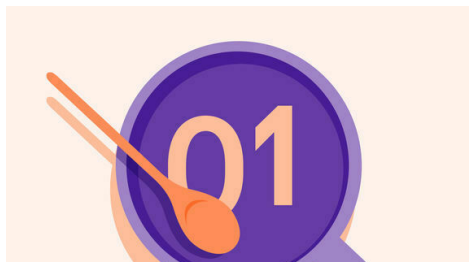
- 8x8-inch baking dish
- hand-held electric mixer
- box grater or microplane

### ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

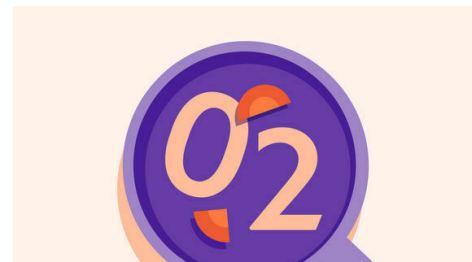
Calories 180kcal, Fat 7g, Carbs 26g, Proteins 3g



#### 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.

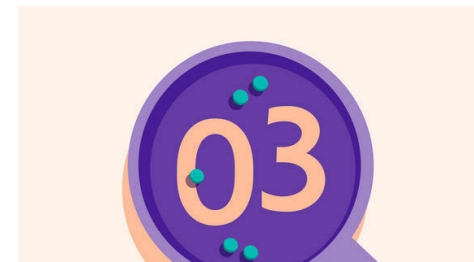
Melt **4 tablespoons butter** in a medium bowl in the microwave (or in a small pot over medium heat, then transfer to a medium bowl).



#### 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.

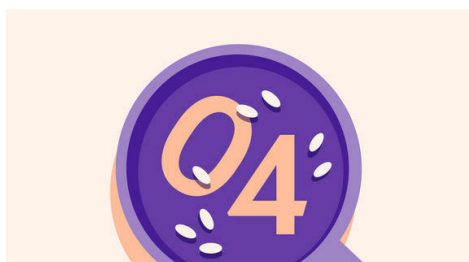


#### 3. Prep fillings

Meanwhile, grate **1 teaspoon lemon zest**. Juice **½ cup lemon juice** into a medium bowl.

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

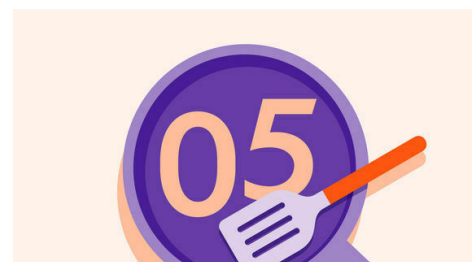
To bowl with lemon juice, beat **3 large eggs**, **½ cup flour**, **remaining granulated sugar**, and a **pinch of salt**.



#### 4. Bake cheesecake bars

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

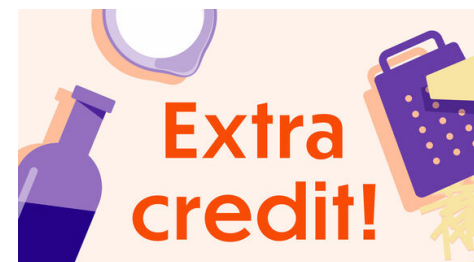
Pour **cheesecake filling** over slightly cooled crust and spread into an even layer. Gently pour **lemon filling** over top (it's ok if the fillings swirl together). Bake on center oven rack until filling is just set in the center (it will be slightly jiggly), about 30 minutes.



#### 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 and 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.