

Cream Cheese Lemon Bars Recipe

Ingredients

1 box lemon cake mix

1/3 cup butter or margarine – softened

1 egg

8 ounces cream cheese – softened

1 cup powdered sugar

1/2 lemon – grated

2 tablespoons lemon juice or 1/2 fresh squeezed lemon

2 eggs

1 teaspoon vanilla

Container: 9 x 13 baking pan and a mixing bowl

Directions

In a mixing bowl, blend dry cake mix, butter, and 1 egg. press into a 9 x 13 pan, ungreased. Beat the cream cheese until smooth. Gradually blend in the powdered sugar. Stir in lemon peel and lemon juice until smooth.

Reserve 1/2 cup of this mixture and refrigerate it for later use. Beat the remaining 2 eggs, add the vanilla, and then beat this mixture into the remaining cream cheese mixture until well blended. Spread over the cake mixture. Bake at 350° until set, approximately 25 to 30 minutes. Cool completely. Spread the reserved cream cheese mixture onto the bars.

Refrigerate until firm; then cut into squares and serve.