

DESSERT

Cheesecake Bars

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
60 min	20 min	40 min	36	\$0.14	72 kcal



If you want to add more lacto ovo vegetarian recipes to your recipe box, Cheesecake Bars might be a recipe you should try. This recipe makes 36 servings with 80 calories, 1g of protein, and 5g of fat each. For 14 cents per serving, this recipe covers 1% of your daily requirements of vitamins and min...

Ingredients

- ☐ 1/3 cup packed brown sugar
- ☐ 8 ounces cream cheese
- ☐ 1 cup sifted all-purpose flour
- ☐ 2 tablespoons milk
- ☐ 1/3 cup chopped walnuts
- ☐ 1/3 cup butter, softened
- ☐ 1 egg
- ☐ 1 tablespoon lemon juice
- ☐ 1/2 teaspoon vanilla extract
- ☐ 1/4 cup white sugar

EQUIPMENT Frying pan, Oven, Wire rack

Method

- 1 Preheat oven to 350 degrees F(175 degrees C).
- 2 To make Pastry: Cream together the butter and brown sugar until light and fluffy.
- 3 Add in the flour and chopped nuts and stir until mixture becomes crumbly. Set aside 1/4 cup to use as a topping.
- 4 Press pastry mixture into 8-inch square pan and bake for 12 to 15 minutes.
- 5 Let cool on rack.
- 6 To make Filling: Beat together the white sugar, and cream cheese until smooth. Stir in the egg, milk, lemon juice, and vanilla and mix well.
- 7 Spread filling mixture over baked crust.
- 8 Sprinkle reserved mixture on as a topping.
- 9 Bake for 25 to 30 minutes.
- 10 Let cool on wire rack and refrigerate.
- 11 Serve with fruit.

Nutrition per serving

	72 KCAL	1 g PROTEIN	5 g FAT	7 g CARBS
Saturated Fat				2.5 g · 15% of daily needs
Sugar				3.7 g · 4% of daily needs
Sodium				36 mg · 2% of daily needs
Cholesterol				15.5 mg · 5% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/cheesecake-bars-142772