

## Lemon Cheese Bars

READY IN



55 min.

SERVINGS



30

CALORIES



125 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.3 cup canola oil
- 8 ounces cream cheese softened
- 2 eggs
- 1 teaspoon lemon extract
- 0.3 cup sugar
- 1 package cake mix yellow (regular size)

### Equipment

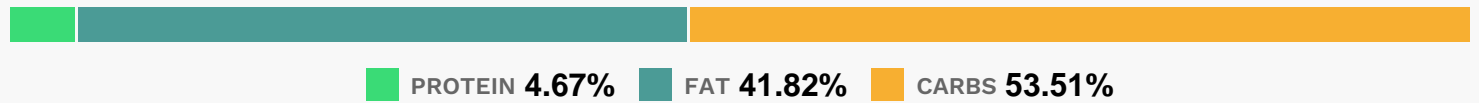
- bowl

- oven
- wire rack
- baking pan

## Directions

- In a large bowl, combine the cake mix, one egg and oil until crumbly. Set aside 1 cup for topping. Press the remaining crumb mixture into a greased 13-in. x 9-in. baking pan.
- Bake at 350° for 15 minutes or until golden brown.
- In a small bowl, beat cream cheese until fluffy. Beat in the sugar, extract and remaining egg until smooth.
- Spread over crust.
- Sprinkle with reserved crumb mixture.
- Bake for 25–30 minutes longer or until golden brown. Cool on a wire rack. Refrigerate leftovers.

## Nutrition Facts



## Properties

Glycemic Index:3.24, Glycemic Load:1.66, Inflammation Score:-1, Nutrition Score:2.0817391043124%

## Nutrients (% of daily need)

Calories: 124.63kcal (6.23%), Fat: 5.85g (9.01%), Saturated Fat: 2.08g (13.01%), Carbohydrates: 16.85g (5.62%), Net Carbohydrates: 16.65g (6.05%), Sugar: 9.97g (11.08%), Cholesterol: 18.55mg (6.18%), Sodium: 153.38mg (6.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.47g (2.94%), Phosphorus: 67.32mg (6.73%), Vitamin E: 0.69mg (4.6%), Calcium: 45.36mg (4.54%), Vitamin B2: 0.07mg (4.18%), Folate: 13.78µg (3.44%), Selenium: 2.08µg (2.97%), Vitamin B1: 0.04mg (2.85%), Vitamin A: 117.37IU (2.35%), Iron: 0.42mg (2.33%), Vitamin K: 2.44µg (2.33%), Vitamin B3: 0.41mg (2.04%), Manganese: 0.03mg (1.73%), Vitamin B5: 0.15mg (1.51%), Vitamin B6: 0.02mg (1.12%)