



Lemon Cheesecake Bars

READY IN



285 min.

SERVINGS



48

CALORIES



79 kcal

DESSERT

Ingredients

- 1 box cake mix yellow
- 0.3 cup butter softened
- 3 eggs
- 8 oz cream cheese softened
- 1 cup powdered sugar
- 2 teaspoons lemon zest grated
- 2 tablespoons juice of lemon

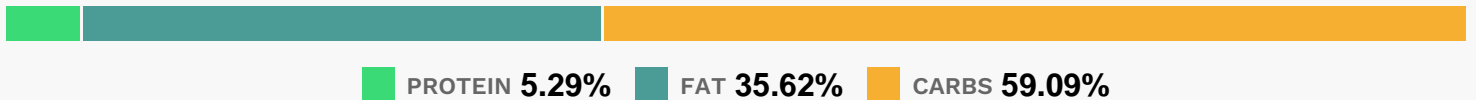
Equipment

- bowl
- frying pan
- oven
- hand mixer

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). In large bowl, beat dry cake mix, butter and 1 of the eggs with electric mixer on low speed until crumbly. Press in bottom of ungreased 13x9-inch pan.
- In medium bowl, beat cream cheese with electric mixer on medium speed until smooth. Gradually beat in powdered sugar on low speed. Stir in lemon peel and lemon juice until smooth. Reserve 1/2 cup; refrigerate. Beat remaining 2 eggs into remaining cream cheese mixture on medium speed until blended.
- Spread over cake mixture.
- Bake bars 23 to 28 minutes or until set. Cool completely, about 1 hour.
- Spread with reserved cream cheese mixture. Refrigerate about 3 hours or until firm. For bars, cut into 8 rows by 6 rows. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0.56, Glycemic Load:0.07, Inflammation Score:-1, Nutrition Score:1.345217400271%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 78.51kcal (3.93%), Fat: 3.14g (4.83%), Saturated Fat: 1.41g (8.83%), Carbohydrates: 11.72g (3.91%), Net Carbohydrates: 11.58g (4.21%), Sugar: 7.31g (8.13%), Cholesterol: 15mg (5%), Sodium: 108.36mg (4.71%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.1%), Phosphorus: 44.22mg (4.42%), Calcium: 29.38mg (2.94%), Vitamin B2: 0.05mg (2.91%), Vitamin A: 120.68IU (2.41%), Folate: 9.19µg (2.3%), Selenium: 1.59µg (2.27%), Vitamin B1:

0.03mg (1.83%), Iron: 0.28mg (1.56%), Vitamin E: 0.21mg (1.38%), Vitamin B3: 0.26mg (1.28%), Manganese: 0.02mg (1.1%), Vitamin B5: 0.11mg (1.1%)