



## Lemon Cheesecake Bars

READY IN



285 min.

SERVINGS



48

CALORIES



79 kcal

DESSERT

### Ingredients

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

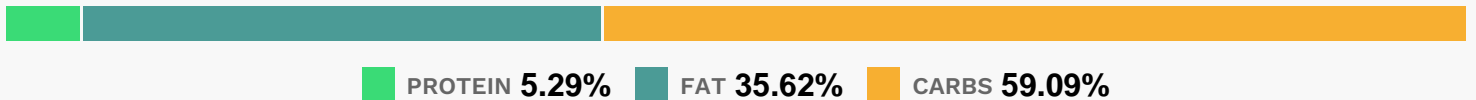
### Equipment

- bowl
- frying pan
- oven
- hand mixer

## Directions

- Heat oven to 350F (325F 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: 0g (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%)