



## Lemon Cream Squares

READY IN



65 min.

SERVINGS



15

CALORIES



338 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1 stick butter softened
- 16 ounces cream cheese softened (recommended: Philadelphia)
- 1 eggs
- 2 eggs
- 18.3 ounce lemon cake mix (recommended: Betty Crocker)
- 3 ounce lime gelatin (recommended: Jell-O)
- 0.3 cup sugar

### Equipment

- frying pan
- oven
- mixing bowl
- baking pan
- hand mixer
- grill
- aluminum foil

## Directions

- Watch how to make this recipe.
- Set up grill for indirect cooking over medium heat. (No heat source under cookies). Spray 9 by 13-inch foil pan with cooking spray and set aside.
- In a large mixing bowl, beat with an electric mixer on low speed the cake mix, butter, and egg until well combined and smooth. Press cake mixture evenly into prepared pan; set aside.
- In a medium mixing bowl, beat cream cheese, sugar, and lemon or lime gelatin on medium speed until creamy.
- Add eggs and beat until smooth.
- Spread cream cheese mixture over cake layer.
- Place foil pan in a second foil pan for stability and insulation.
- Place on hot grill away from heat. Cover and bake 40 to 50 minutes. Rotate pan halfway through baking.
- Remove from grill and cool completely before cutting into squares.
- Preheat oven to 350 degrees F.
- Spray 9 by 13-inch baking pan lightly with cooking spray; set aside. Prepare cake layers as directed above.
- Bake for 40 to 45 minutes or until cake barely start to pull away from sides. Cool completely before cutting into squares.

## Nutrition Facts



■ PROTEIN 5.54% ■ FAT 48.11% ■ CARBS 46.35%

## Properties

Glycemic Index:9.81, Glycemic Load:3.56, Inflammation Score:-4, Nutrition Score:5.1239130030508%

## Nutrients (% of daily need)

Calories: 338.08kcal (16.9%), Fat: 18.32g (28.19%), Saturated Fat: 10.81g (67.59%), Carbohydrates: 39.72g (13.24%), Net Carbohydrates: 39.31g (14.29%), Sugar: 25.42g (28.24%), Cholesterol: 79.47mg (26.49%), Sodium: 433.45mg (18.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.75g (9.5%), Phosphorus: 166.51mg (16.65%), Vitamin A: 641.89IU (12.84%), Vitamin B2: 0.2mg (11.48%), Calcium: 109.06mg (10.91%), Selenium: 6.82µg (9.74%), Folate: 30.71µg (7.68%), Vitamin B1: 0.09mg (6.05%), Vitamin E: 0.84mg (5.63%), Iron: 0.92mg (5.09%), Vitamin B5: 0.44mg (4.42%), Vitamin B3: 0.84mg (4.18%), Manganese: 0.07mg (3.62%), Vitamin B12: 0.19µg (3.2%), Vitamin B6: 0.06mg (2.94%), Zinc: 0.37mg (2.44%), Copper: 0.04mg (2.18%), Vitamin K: 2.19µg (2.08%), Potassium: 70.57mg (2.02%), Magnesium: 7.49mg (1.87%), Fiber: 0.41g (1.66%), Vitamin D: 0.18µg (1.17%)