



## Lemon-Raspberry Cream Bars

READY IN



130 min.

SERVINGS



48

CALORIES



129 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 1 box lemon cake mix
- ☐ 0.5 cup butter softened
- ☐ 2 eggs
- ☐ 0.8 cup raspberry jam
- ☐ 8 oz cream cheese softened
- ☐ 2 tablespoons milk
- ☐ 12 oz chocolate white chopped
- ☐ 2 teaspoons powdered sugar

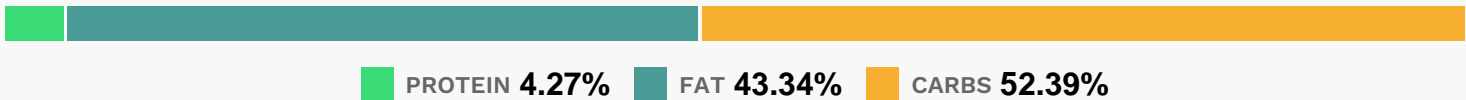
# Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks

# Directions

- ☐ Heat oven 350°F (325°F for dark or nonstick pan). Grease bottom only of 15x10x1-inch pan.
- ☐ In large bowl, mix cake mix, butter and eggs with spoon until well blended. With floured fingers, press evenly in pan.
- ☐ Bake 14 to 18 minutes or until light golden brown and toothpick inserted in center comes out clean. Cool 5 minutes.
- ☐ Spread evenly with preserves. Cool 30 minutes.
- ☐ In medium bowl, beat cream cheese and milk with electric mixer on medium speed until smooth; set aside.
- ☐ In 1-quart saucepan, melt white chocolate over low heat, stirring frequently.
- ☐ Add warm melted white chocolate to cream cheese mixture; beat on medium speed until creamy (mixture may look slightly curdled). Carefully spread over preserves. Refrigerate about 1 hour or until set.
- ☐ Sprinkle powdered sugar over top. For bars, cut into 8 rows by 6 rows. Store covered in refrigerator.

# Nutrition Facts



# Properties

Glycemic Index:3.96, Glycemic Load:4.99, Inflammation Score:-1, Nutrition Score:1.7982608844405%

Nutrients (% of daily need)

Calories: 129.47kcal (6.47%), Fat: 6.3g (9.69%), Saturated Fat: 2.97g (18.55%), Carbohydrates: 17.14g (5.71%), Net Carbohydrates: 16.94g (6.16%), Sugar: 11.72g (13.02%), Cholesterol: 13.16mg (4.39%), Sodium: 126.47mg (5.5%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.4g (2.8%), Phosphorus: 56.73mg (5.67%), Calcium: 44.98mg (4.5%), Vitamin B2: 0.07mg (4.11%), Vitamin A: 161.08IU (3.22%), Selenium: 1.73µg (2.47%), Folate: 9.72µg (2.43%), Vitamin B1: 0.03mg (2.17%), Vitamin E: 0.31mg (2.05%), Iron: 0.3mg (1.69%), Vitamin B3: 0.31mg (1.55%), Vitamin B5: 0.14mg (1.43%), Vitamin B12: 0.08µg (1.38%), Manganese: 0.02mg (1.22%), Potassium: 40.12mg (1.15%), Vitamin K: 1.06µg (1.01%)