



Delightful Food Ideas

A Quick And Easy Treat That's Tops, Bar None



At a garden party, picnic or other seasonal event, people are likely to flip over these Amazing Lemon Cheesecake Bars! The cheesecake layer starts out in the middle and rises to the top as the bars are baked.

(NAPSA)—For many people, the warmer weather brings with it invitations to a variety of seasonal, outdoor events. A thoughtful guest may choose to help the host by preparing and bringing something wonderful to share.

At a garden party, shower or even a bake sale, people are sure to flip over Amazing Lemon Cheesecake Bars—a tangy, creamy treat that literally flips during preparation. The cream cheese layer starts out in the middle, but rises to the top in the oven while baking. In fact, Continental Mills designed this recipe to have a cheesecake center—and was pleasantly surprised to find it had come out on top.

The recipe is a snap, too, with Krusteaz® Lemon Bar Mix. The package comes with a complete crust, as well as lemon filling mix. Besides the original Lemon Bars, the crust and mix can be combined to create a variety of treats such as Lemon Crisps or these delectable cheesecake delights—a sunny, light and lovely choice for your next garden party.

Amazing Lemon Cheesecake Bars

Makes 16 bars

**1 package (19.35 oz.)
Krusteaz® Lemon Bar Mix**

(1 pouch each complete crust and lemon filling mix)

- 8 oz. (1 cup) cream cheese, softened**
- ½ cup sugar**
- 4 eggs**
- ½ tsp. vanilla**
- ⅓ cup water**

Preheat oven to 350°F. Lightly grease 8x8x2-inch pan. Press full pouch of complete crust into bottom of pan. Bake 10-12 minutes or until edges begin to brown. Place cream cheese and sugar in medium bowl. Using an electric mixer, mix on low speed until smooth. Add 1 egg and vanilla. Continue to mix on low speed until smooth. Pour cream cheese mixture evenly over hot crust.

In another bowl, stir full pouch of lemon filling mix, water and 3 eggs together using a whisk until eggs are well incorporated. Pour lemon filling over cream cheese layer. Bake 35-40 minutes or until center does not jiggle when shaken. Cool completely and cut into squares. Store covered in refrigerator.

For more recipe ideas using Continental Mills products, visit www.krusteaz.com.