

## Easy Lemon Cream Cheese Bars with Buttery Shortbread Crust

When you need a sweet that's



**OVEN**  
**350°F**

**TIME**  
**18 min**

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**SAVE**  
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### INGREDIENTS

For the Crust:

1 cup (226g) unsalted butter, softened ?

$\frac{1}{2}$  cup (100g) granulated sugar

2 cups (250g) all-purpose flour

For the Cream Cheese Filling:

1 (8 oz) package cream cheese, softened

1 large egg

Zest of 1 lemon ?

Juice of 1 lemon ?

For the Topping:

Powdered sugar, for dusting

### DIRECTIONS

1. Prepare the Crust: Preheat your oven to 350°F (175°C). Grease and line an 8x8-inch baking pan with parchment paper.
2. In a mixing bowl, beat butter and sugar until light and fluffy. Add the flour and mix until a soft dough forms.
3. Press the dough evenly into the bottom of the pan. Bake for 15-18 minutes, or until the edges are lightly golden. Let cool slightly.
4. Make the Cream Cheese Filling: In a separate bowl, beat cream cheese and sugar until smooth and creamy. Add the egg, lemon zest, and lemon juice. Mix until fully incorporated.
5. Assemble and Bake: Pour the cream cheese filling over the slightly cooled crust. Spread it evenly with a spatula.
6. Bake for 20-25 minutes, or until the filling is just set and no longer jiggly in the center.
7. Let the bars cool completely, then refrigerate for at least 2 hours before slicing.
8. Serve and Enjoy: Just before serving, dust with powdered sugar. Slice into squares or rectangles and serve chilled.

### TIPS FOR SUCCESS

Don't skip chilling: It helps the bars firm up and makes them easier to slice.

Zest first, then juice: It's much easier to zest a whole lemon than a squeezed one!

Clean cuts: Wipe your knife between each slice for neat edges.

