

## Lemon Cream Cheese Crescent Bars - A Bright and Buttery Dessert You'll Love

Lemon Cream Cheese Crescent Roll Dessert: Creamy, Zesty, and Easy to Love



OVEN  
**350°F**

TIME  
**30 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

Cooking spray  
Two 8 oz packages refrigerated crescent roll dough  
Zest and juice of 2 lemons  
Two 8 oz packages cream cheese, softened  
¾ cup white sugar  
2 tbsp butter, melted  
3 tbsp white sugar  
Ingredient Tips & Swaps:  
Lemon Juice: Fresh is best for that vibrant citrus punch.  
Cream Cheese: Full-fat gives the richest texture, but light cream cheese works too.  
Add a Glaze: Want extra flair? Drizzle with a lemon glaze made from powdered sugar and lemon juice.  
Extra Crunch: Add sliced almonds or crushed graham crackers on top before baking.

### DIRECTIONS

1. **Prep the Pan:** Preheat oven to 350°F (175°C). Line a 9x13-inch baking dish with foil and spray with cooking spray.
2. **Bottom Crescent Layer:** Unroll one can of crescent dough and press it into the bottom of the dish, sealing seams if needed.
3. **Make the Filling:** Zest 1½ lemons and juice both. In a bowl, beat cream cheese and ¾ cup sugar into the lemon juice and zest until smooth and creamy.
4. **Assemble:** Spread the lemon cream cheese mixture evenly over the bottom crust. Unroll the second crescent dough and lay it gently on top, stretching to fit.
5. **Add the Topping:** Brush melted butter over the top layer of dough. Mix remaining lemon zest with 3 tbsp sugar and sprinkle evenly over buttered surface.
6. **Bake:** Bake for 30 minutes or until golden brown and puffed. Let cool for 20 minutes before removing with foil.
7. **Chill and Slice:** Slice into squares while warm, then return to dish and chill for at least 1 hour before serving.

### TIPS FOR SUCCESS

**Room Temp Cream Cheese:** It mixes easier and gives you a smoother filling.  
**Cool Before Cutting:** Cutting warm makes for cleaner slices and fewer tears in the dough.  
**Foil Trick:** Lining with foil helps lift the whole dessert out neatly.  
**Chill Time Matters:** It sets the layers and enhances flavor.

