

## Lemon Cream Cheese Bars - A Buttery & Tangy Dessert You'll Love!

Lemon Cream Cheese Bars: A Zesty Slice of Sunshine!



**OVEN**  
**350°F**

**TIME**  
**10 min**

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**SAVE**  
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### INGREDIENTS

For the Crust:

- 1/2 cup butter, melted
- 1 cup graham cracker crumbs

For the Filling:

- 1 cup cream cheese, softened
- 1 cup granulated sugar
- 2 large eggs
- 1/4 cup lemon juice
- Zest of 1 lemon
- 1 teaspoon vanilla extract

How to Make Lemon Cream Cheese Bars:

1. Preheat the Oven:

Set your oven to 350°F (175°C).

Grease a 9x9-inch baking pan or line it with parchment paper for easy removal.

2. Prepare the Graham Cracker Crust:

In a mixing bowl, combine: Melted butter  
Graham cracker crumbs

Stir until well combined and press firmly into the bottom of the prepared pan.

Set aside while you prepare the filling.

3. Make the Creamy Lemon Filling:

In another large bowl, beat together: Softened cream cheese  
Granulated sugar

Mix until smooth and creamy.

4. Add Eggs & Flavor:

Beat in the eggs, one at a time, mixing well after each addition.

Stir in lemon juice, lemon zest, and vanilla extract until fully incorporated.

5. Assemble the Bars:

Pour the lemon cream cheese mixture over the prepared crust, spreading evenly.

6. Bake Until Set:

Place the pan in the oven and bake for 25-30 minutes, or until: The edges are set? The center is slightly jiggly but not wet

7. Cool & Chill:

Let the bars cool in the pan at room temperature for about 30 minutes.

Then, refrigerate for at least 2 hours (or overnight) for the best texture.

8. Slice & Serve:

Once chilled, cut into squares or bars.

Enjoy them cold for the ultimate refreshing dessert!

Pro Tips for the Best Lemon Cream Cheese Bars:

## DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C).
2. Grease a 9x9-inch baking pan or line it with parchment paper for easy removal.
3. Prepare the Graham Cracker Crust: In a mixing bowl, combine: Melted butter? Graham cracker crumbs
4. Stir until well combined and press firmly into the bottom of the prepared pan.
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13. Then, refrigerate for at least 2 hours (or overnight) for the best texture.
14. Slice & Serve: Once chilled, cut into squares or bars.
15. Enjoy them cold for the ultimate refreshing dessert!
16. Pro Tips for the Best Lemon Cream Cheese Bars: ? Use Fresh Lemons - Freshly squeezed lemon juice and zest give the best flavor!? Don't Overbake - The bars

should still have a slight jiggle in the center when removed from the oven.? Chill for Best Texture - Refrigerating for at least 2 hours ensures a firm, creamy texture.? Want Extra Zest? - Add an extra teaspoon of lemon zest for a bolder citrus kick.? For a Lighter Version - Use reduced-fat cream cheese and swap half the sugar for honey or maple syrup.

17. Fun Variations to Try: ? Strawberry Lemon Cream Bars - Swirl in strawberry jam before baking.? Lemon White Chocolate Bars - Add white chocolate chips to the filling.? Coconut Lemon Bars - Mix in 1/4 cup shredded coconut into the crust.? Lavender Lemon Bars - Add a teaspoon of dried lavender for a floral touch!
18. What to Serve with Lemon Cream Cheese Bars: These bars are delicious on their own, but you can also serve them with:
  19. ? Vanilla Ice Cream - A creamy contrast to the tangy lemon flavor.? Coffee or Tea - The perfect pairing for a cozy afternoon treat.? Fresh Berries - Strawberries, raspberries, or blueberries make a great addition.? Powdered Sugar Dusting - A light sprinkle enhances the presentation and taste.
  20. FAQs About Lemon Cream Cheese Bars: Q: Can I make these ahead of time?A: Yes! These bars taste even better the next day, so feel free to make them a day in advance and keep them refrigerated.
  21. Q: How long do they last?A: Store in an airtight container in the fridge for up to 5 days.
  22. Q: Can I freeze them?A: Absolutely! Wrap individual bars in plastic wrap and freeze for up to 3 months. Thaw in the fridge before serving.
  23. Q: Can I use bottled lemon juice?A: Fresh lemon juice is best, but if using bottled, make sure it's 100% pure lemon juice without additives.
  24. A Refreshing, Creamy Treat You'll Love!: These Lemon Cream Cheese Bars are a perfectly balanced dessert-rich, creamy, and full of bright lemon flavor. Whether you're hosting a brunch, need a summer treat, or just want to enjoy a sweet bite of sunshine, this recipe is guaranteed to be a hit.
  25. Try them out and let me know-what's your favorite way to enjoy lemon desserts? Drop a comment and share your baking creations! ??

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/lemon-cream-cheese-bars-a-buttery-tangy-dessert-youll-love/>