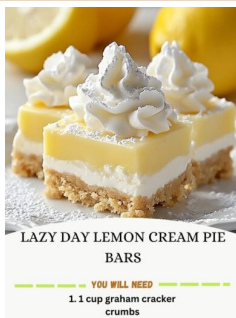


Lazy Day Lemon Cream Pie Bars That Are Bright, Creamy, and Easy

1/2 cup unsalted butter, melted



LAZY DAY LEMON CREAM PIE
BARS

YOU WILL NEED
1. 1 cup graham cracker
crumbs

OVEN
350°F

TIME
25 to 30 min

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INGREDIENTS

For the Crust:

1 cup graham cracker crumbs

1/4 cup sugar

1/2 cup unsalted butter, melted

For the Cream Cheese Layer:

8 ounces cream cheese, softened

1/2 cup powdered sugar

1 cup whipped topping

For the Lemon Layer:

2 cups lemon pie filling, store-bought or homemade

For Topping:

Whipped cream

Lemon slices, for garnish

Powdered sugar, for dusting

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (180°C). Grease a 9x9-inch baking dish.
2. Make the crust: In a medium bowl, mix the graham cracker crumbs, sugar, and melted butter until fully combined. Press the mixture firmly into the bottom of the prepared baking dish to form an even crust.
3. Make the cream cheese layer: In a separate bowl, beat the softened cream cheese and powdered sugar until smooth. Fold in the whipped topping until the mixture is light and fully incorporated.
4. Layer the filling: Spread the cream cheese mixture evenly over the graham cracker crust. Then pour the lemon pie filling over the cream cheese layer and spread it gently into an even layer.
5. Bake: Bake for 25 to 30 minutes, or until the edges are set and the center is slightly jiggle.
6. Cool and chill: Remove the pan from the oven and let it cool to room temperature. Refrigerate for at least 2 hours so the bars can fully set.
7. Garnish and serve: Cut into squares and top with whipped cream, lemon slices, and a dusting of powdered sugar before serving.

SWAPS & NOTES

This recipe is beautifully straightforward, but a few small tips can help you tailor it to your taste: Graham cracker crumbs: You can crush whole graham crackers yourself or use packaged crumbs for convenience.

Cream cheese: Make sure it is softened first so the filling

turns out completely smooth.

Whipped topping: This keeps the middle layer light and fluffy, but homemade stabilized whipped cream can also work.

Lemon pie filling: Store-bought makes this especially easy, though homemade lemon filling will give you a more from-scratch flavor.

TIPS FOR SUCCESS

These bars are simple, but a few details make them even better: Press the crust down firmly so it holds together well after chilling.

Use softened cream cheese to avoid lumps in the filling layer.

Spread the lemon layer gently so it does not disturb the cream cheese layer underneath.

Chill thoroughly before slicing for the cleanest bars.

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

Original recipe: <https://chefmaniac.com/lazy-day-lemon-cream-pie-bars-that-are-bright-creamy-and-easy/>