Lemon Cheesecake Squares

Description

These sweet and tangy Lemon Cheesecake Squares have three yummy layers and are perfect for any lemon lover!

- Course: Dessert
  Cuisine: American
- Prep Time: 10 minutes mins
- Cook Time: 50 minutes mins
- Chill Time: 3 hours hrs
- Total Time: 4 hours hrs
- Servings: 25 squares

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Ingredients

For the Bottom Layer:

- 1 cup all-purpose flour
- Â¼ cup cornstarch
- Â¼ cup white sugar
- Â½ cup salted butter
- 2 tablespoons lemon zest the yellow part of the lemon skin

For the Middle Layer:

- 1 package 8 oz/226g cream cheese, softened
- Â½ cup white sugar
- 1 egg

For the Top Layer:

- 4 extra-large eggs room temperature
- 1â ? cups white sugar
- â ? cup all-purpose flour
- â ? cup lemon juice about 2-3 lemons

Instructions

- Heat your oven to 350Â°F. Grease a 9Ã?9-inch baking pan and line the bottom with parchment paper.
- Make the crust: Mix the flour, cornstarch, sugar, butter, and lemon zest until it looks like crumbly sand. Press this firmly into your prepared pan. Bake for 15 minutes until lightly golden. Take it out but leave the oven on.

- Make the middle layer: Beat the cream cheese and sugar until itâ??s fluffy (about 3-4 minutes). Add the egg and beat until smooth. Pour this over your warm crust.
- Put it back in the oven for 10-15 minutes, just until the top sets a little bit. Take it out but leave the oven on.

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- Make the lemon layer: Whisk together the eggs, sugar, flour, and lemon juice. Gently pour this over the cream cheese layer, trying not to disturb it too much.
- Bake again for 25-30 minutes until the center is just set (it shouldnâ??t be jiggly).

- Let it cool at room temperature, then put it in the fridge for at least 3 hours (overnight is even better).
- Before serving, you can sprinkle some powdered sugar on top if you want. Cut into squares and enjoy!

Notes

- If your cream cheese is still cold, microwave it for 15-20 seconds so it gets soft enough to mix smoothly.
- Fresh lemon juice tastes WAY better than bottled in this recipe!
- These freeze really well for up to 3 months. Just wrap them up tight or put them in a container with layers of wax paper between them.
- The powdered sugar on top is optional but makes them look extra pretty!

Category

1. Oven Recipes

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