Lemon Cheesecake Bars

Amount 24 bars
Time 50 min

Ingredients

- 2 cups all-purpose flour
- 1/2 cup powdered sugar
- 1 cup (2 sticks) butter, softened
- 1 package (8 oz.) cream cheese, softened
- 2 eggs
- 2/3 evaporated milk
- 1/2 cup granulated sugar
- 1 tbsp all-purpose flour
- 1 tbsp lemon juice
- 2 tsp grated lemon peel
- 1 cup sour cream

Steps

1. Preheat oven to 350 F.
2. Combine 2 cups flour and powdered sugar in medium bowl.
3. Cut in butter with pastry blender or two knives until crumbly.
4. Press onto bottom and 1-inch up sides of 13x9-inch baking pan. Bake in preheated 350 F oven for 25 minutes.
5. Place cream cheese, eggs, evaporated milk, granulated sugar, 1 tbsp flour, lemon juice, lemon peel, and food coloring in blender container; cover. Blend until smooth.
6. Pour into partially baked crust. Bake for additional 15 minutes or until set.
7. Cool on wire rack. Spread sour cream over top; chill. Cut into bars. Garnish as desired.