

| | |
|--|--|
| 1 1/2 cups of all-purpose flour | 1/3 of a cup of sliced, toasted almonds |
| 2/3 cups of powdered sugar | 1 1/2 cups of powdered sugar |
| 1/4 of a tsp of salt | 1 tbsp of milk |
| 3/4 of a cup of cold butter, cut into 12 pieces | 2-4 tbsps of fresh lemon juice |
| 16oz of cream cheese, softened | |
| 2/3 of a cup of granulated sugar | 9x13in Baking Pan |
| 3 eggs | Medium and Large Mixing Bowl |
| 1/3 of a cup of fresh lemon juice | Pastry Blender |
| 1/2 tsp of vanilla extract | Wire Rack |

LEMON CHEESECAKE BARS

MAKES 12

- 1 Preheat oven to 350 F. Grease a 9x13-in baking pan. In a medium bowl, mix flour, powdered sugar, and salt. Use a pastry blender to cut in butter until mixture resembles coarse crumbs. Stir in chopped almonds. Press firmly over prepared pan.
- 2 Bake 15 minutes before topping with cheese mixture. In a large mixing bowl, beat cream cheese and sugar until smooth. Add eggs one at a time, beating well after each addition. Beat in lemon juice and vanilla. Pour over baked crust.
- 3 Bake 22-28 minutes, or until firm. Cool in pan on rack to room temperature.
- 4 Prepare glaze by mixing powdered sugar, vanilla and milk in a medium bowl. Add enough lemon juice to make a thick smooth glaze. Sprinkle with sliced almonds. Cover and refrigerate overnight before serving. Do not freeze.