

LEMON BLUEBERRY CHEESECAKE BARS

INGREDIENTS

For the crust:

2 cups all-purpose flour

½ cup granulated sugar

½ teaspoon salt

1 cup (2 sticks) butter - chilled and cut into small cubes

For the filling

240gms cream cheese - softened

2 cups granulated sugar

¼ cup flour

¾ cups fresh-squeezed lemon juice

⅓ cup powdered sugar - plus more for topping

1 cup blueberries

6 large eggs

1 teaspoon vanilla

METHOD

STEP 1: Preheat oven to 350 degrees and line a 9x13 inch pan with foil or parchment with plenty of overhang around the edges to lift the bars out of the pan before cutting.

STEP 2: Prepare the crust by combining flour, sugar, salt, and butter cubes in a food processor or blender. Cover and pulse until fine crumbs form. (You can also do this with a pastry cutter, fork, or with your fingers in a large bowl.)

STEP 3: Press crust into prepared pan and bake for 10 minutes while you prepare the filling.

STEP 4: Prepare the filling by combining cream cheese and sugar in a large bowl. Cream together until smooth. Mix in flour, powdered sugar, lemon juice, eggs, and vanilla until completely incorporated. Now stir in the blueberries.

Pour filling over crust and return to oven for 30 minutes.

STEP 5: Allow to cool for about 20 minutes, then cover and transfer chill in the fridge 4 hours or overnight. Lift the foil edges to remove the bars from the pan, slice into squares, sprinkle with additional powdered sugar, and serve.

THE COOKERY

by The Secret Jozi Chef