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Lemon Cream Cheese Bars

This lemon cream cheese bar recipe is easy and tastes divine. Nothing brings a recipe to life like fresh lemons! For a change of pace from custard-style lemon bars, you need to look no further.

Recipe by **Pamela Souza LeBlanc** | Updated on November 1, 2022

Prep Time: 15 mins
Cook Time: 30 mins
Additional Time: 1 hrs 20 mins
Total Time: 2 hrs 5 mins

Ingredients

cooking spray

2 (8 ounce) packages refrigerated crescent roll dough (such as Pillsbury® Recipe Creations®), divided

2 lemons, zested and juiced, divided

2 (8 ounce) packages cream cheese, softened

½ cup white sugar

2 tablespoons butter, melted

3 tablespoons white sugar

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Line the bottom of a 9x13-inch baking dish with aluminum foil and coat with cooking spray.

Step 2

Unroll 1 crescent roll dough; press into the bottom of the prepared baking dish, stretching to the edges.

Step 3

Mix together lemon juice and 3/4 of the lemon zest in a large bowl. Beat cream cheese and 1/2 cup sugar into juice-zest mixture with an electric mixer until smooth and creamy; spread over crescent roll dough in the baking dish.

Step 4

Unroll remaining crescent roll dough and place over cream cheese mixture, stretching to the edges. Brush melted butter on top. Mix together 3 tablespoons sugar and remaining lemon zest in a small bowl; sprinkle over melted butter.

Step 5

Bake in the preheated oven until top is golden brown, about 30 minutes. Allow to cool for about 20 minutes.

Step 6

Lift dessert from the baking dish using foil; transfer to a cutting board. Cut into squares, leaving on foil. Return dessert to the baking dish and refrigerate until chilled, at least 1 hour.

Tips

You can make this recipe with Splenda and low-fat cream cheese.

Nutrition Facts

Per serving: 171 calories; total fat 12g; saturated fat 6g; cholesterol 23mg; sodium 209mg; total carbohydrate 15g; dietary fiber 0g; total sugars 7g; protein 3g; vitamin c 7mg; calcium 21mg; iron 1mg; potassium 36mg