



Creamy Lemon Squares

Delicious, creamy lemon squares just like grandma used to make.
2010 Recipe Contest Honorable Mention recipe by Gail H.

Yield: 16 servings

Ingredients

- 1 box [Pamela's Lemon Shortbread](#), crushed
- ½ cup plus 2 TBSP Baking & Pancake Mix
- ¼ cup brown sugar, packed
- ¼ cup butter, melted
- zest of 2 lemons, more for top
- 8 oz. Neufchatel or light cream cheese, softened
- ¼ tsp baking powder
- 1 cup granulated sugar
- 2 eggs, large
- ¼ cup lemon juice
- 2 tsp powdered sugar for sprinkling on finished squares

Directions

Preheat oven to 350°. Line an 8-inch square pan with foil, ends overhanging all four edges. Mix cookie crumbs, ½ cup Baking & Pancake Mix, brown sugar, half the lemon zest and melted butter in bowl. Press into bottom of pan and bake 15 minutes.

Beat Neufchatel cheese, half the zest, baking powder and granulated sugar with mixer until blended. Add eggs and remaining 2 TBSP Baking & Pancake mix, mix well. Blend in lemon juice. Spoon over crust. Bake 42 to 47 minutes or until center is set and golden brown all over, not just on the edges. Cool completely before cutting (refrigerate at least 2 hours. Use foil handles to lift from pan, peel off foil, then cut in desired sizes.

Sprinkle with powder sugar before serving. Decorate with extra zest if desired.

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