



# LEMON BAR MIX

> 100% EMPLOYEE OWNED

LEMON BAR MIX

## LEMON BARS

MAKES ONE 8" PAN (ABOUT SIXTEEN 2" BARS)

This box contains 1 bag crust mix and 1 bag filling mix.

### YOU'LL NEED CRUST

8 TABLESPOONS (113g) BUTTER, SOFTENED

### FILLING & FINISHING

3 LARGE EGGS

1/2 CUP (113g) WATER

CONFECTIONERS' SUGAR, OPTIONAL

### DIRECTIONS

**1. PREHEAT** oven to 350°F. Lightly grease an 8" square metal pan.\*

**2. COMBINE** butter and crust mix with fork or your fingers until coarse crumbs form and mixture holds together when squeezed. Press crumbs into prepared pan, starting with 1" tall edge around the sides; press remaining crumbs evenly across bottom.

**3. BAKE** crust 18 to 22 minutes, until golden brown all over.

**4. WHISK** together eggs, water, and filling mix after crust goes into the oven; set aside. Whisk to recombine when ready to use.

**5. POUR** filling onto hot crust, return to oven, and bake an additional 18 to 22 minutes, until set.

**6. COOL** at room temperature for 1 hour, then chill 1 hour before slicing. Dust with confectioners' sugar, if desired.

### CHEESECAKE SQUARES:

Follow directions for making the crust. While it's baking, beat filling mix with two 8-ounce packages softened cream cheese until smooth. Whisk 3 eggs, one at a time, then add 1/4 cup milk and 1 teaspoon vanilla. Spread evenly over hot crust. Return to oven and bake an additional 28 to 34 minutes. The filling won't be entirely set in the center; that's OK. Cool for 30 minutes on rack, then chill for 1 hour for easiest cutting.

\*For a glass pan, bake at 325°F; extend baking time for both filling and crust by 3 to 7 minutes.

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)



## BAKING WITH JOY SINCE 1790

Baking is about making something special and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.



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# LEMON BAR MIX



TANGY SWEET & TART

DELICIOUS FAST & EASY

NET WT 19 OZ (1 LB 3 OZ) 539g

SERVING SUGGESTION

## Nutrition Facts

16 servings per container

Serving size 1/16<sup>th</sup> of package (34g)

	Mix	Prepared
<b>Calories</b>	<b>130</b>	<b>190</b>
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	7g 9%
Saturated Fat	0g 0%	4g 20%
Trans Fat	0g	0g
Cholesterol	0mg 0%	50mg 17%
Sodium	70mg 3%	85mg 4%
Total Carbohydrate	31g 11%	31g 11%
Dietary Fiber	0g 0%	0g 0%
Total Sugars	21g	21g
Incl. Added Sugars	21g 42%	21g 42%
<b>Protein</b>	<b>1g</b>	<b>2g</b>
Vitamin D	0mcg 0%	0.2mcg 2%
Calcium	0mg 0%	10mg 0%
Iron	0.1mg 0%	0.3mg 2%
Potassium	10mg 0%	30mg 0%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** CANE SUGAR, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), LEMON JUICE POWDER (MALTO-Dextrin, LEMON JUICE CONCENTRATE), WHEAT STARCH, CITRIC ACID, SEA SALT.

**CONTAINS:** WHEAT.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**



BEST IF BAKED BY:



LEMON BAR MIX

213794

