



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



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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> 100% EMPLOYEE OWNED



LEMON BAR MIX



TANGY
SWEET
& TART

DELICIOUS
FAST & EASY

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

SERVING SUGGESTION

LEMON BAR MIX

Nutrition Facts

16 servings per container

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

	Mix		Prepared	
Calories	130		190	
	% 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%
Protein	1g		2g	
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.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



BEST IF BAKED BY:

LEMON BAR MIX

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