

Double-Lemon Cheesecake Bars

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Servings: 16

*52 (about 2 cups) vanilla wafers
3 tablespoons butter or margarine,
melted
4 eggs, divided
4 packages (8 ounce ea) cream cheese,
softened
1 3/4 cups sugar, divided
3 tablespoons flour
1 tablespoon lemon zest
1/3 cup lemon juice (from two
lemons), divided
1/2 teaspoon vanilla
2 tablespoons cornstarch
1/2 cup water*

Preparation Time: 35 minutes

Preheat the oven to 350 degrees.

Line a 13x9-inch pan with foil with the ends of the foil extending over the sides.

In a bowl, mix the wafer crumbs and butter until blended. Press onto the bottom of the prepared pan. Bake for 10 minutes.

Separate one egg and refrigerate the yolk until ready for use.

In a large bowl, beat the cream cheese, one cup of sugar, flour, lemon zest, two tablespoons of lemon juice and the vanilla with a mixer until blended. Add the egg white and three whole eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 40 minutes or until the center is almost set. Cool for one hour. Refrigerate for four hours.

In a medium saucepan, mix the cornstarch and remaining sugar. Gradually stir in the water and lemon juice until blended. Bring just to a boil on medium heat, stirring constantly. Cook and stir until clear and thickened.

In a small bowl, lightly beat the reserved egg yolk with a fork until blended. Stir in two tablespoons of the hot cornstarch mixture. Return the mixture to the remaining cornstarch mixture in the saucepan. Stir until blended.

Cook for 1 minute or until thickened, stirring constantly. Cool slightly.

Spoon the lemon glaze over the cheesecake.

Refrigerate for one hour or until firm.

Using the foil handles, remove the cheesecake from the pan before cutting to serve.

Start to Finish Time: 2 hours 15 minutes

Per Serving (excluding unknown items): 427 Calories; 27g Fat (57.1% calories from fat); 7g Protein; 39g Carbohydrate; trace Dietary Fiber; 122mg Cholesterol; 271mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 5 Fat; 2 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	427	Vitamin B6 (mg):	trace
% Calories from Fat:	57.1%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	36.5%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	6.4%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	27g	Folacin (mcg):	16mcg
Saturated Fat (g):	15g	Niacin (mg):	1mg
Monounsaturated Fat (g):	9g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	trace
Cholesterol (mg):	122mg	% Deficient:	n.n%
Carbohydrate (g):	39g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	7g	Lean Meat:	1
Sodium (mg):	271mg	Vegetable:	0
Potassium (mg):	110mg	Fruit:	0
Calcium (mg):	59mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	5
Zinc (mg):	1mg	Other Carbohydrates:	2 1/2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	970IU		
Vitamin A (r.e.):	287RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 427 **Calories from Fat:** 243

% Daily Values*

Total Fat 27g	42%
Saturated Fat 15g	77%
Cholesterol 122mg	41%
Sodium 271mg	11%
Total Carbohydrates 39g	13%
Dietary Fiber trace	2%
Protein 7g	
Vitamin A	19%
Vitamin C	1%

Calcium	6%
Iron	8%

** Percent Daily Values are based on a 2000 calorie diet.*