

Lemon Cheesecake Squares

Base

- 1 c flour
- 1/3 c brown sugar
- 5 T unsalted butter, room temperature
- 1/4 c chopped almonds

Filling

- 8 oz firm cream cheese, softened (regular or light)
- 1 egg
- 1/2 c sugar
- 2 T milk
- 1/2 t vanilla
- zest of 1 lemon
- juice of 1/2 a lemon

Combine base mixture. Press 2/3 of it in an 8 x 8-inch pan. Because it's buttery, you don't need to butter the pan first. Bake for 10 mins at 350F.

Use a mixer to beat filling mixture till fluffy. Pour over baked base. Sprinkle with rest of base.

Bake at 350F for 25 minutes. Do not overbake. Loosen the edges and cut with a knife dipped in ice water. Makes about 2 dozen squares. Serves 12.

Jittery Cook