



strawberry lemonade cheesecake bars;

1. (straw-beh-ree leh-mon-aide cheez-kehk barz) *noun*.
Strawberry lemonade cheesecake on a cookie crust.
2. Produces 24 servings.
3. Preparation 45 mins.
4. Oven temperature set to 325.

Ingredients;

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|------------------------------|------------------------------|
| 1 16.5 oz sugar cookie dough | 2 8oz packages cream cheese |
| $\frac{1}{2}$ c. sugar | 1 tsp. lemon zest |
| 2 eggs | $\frac{1}{4}$ c. lemon juice |
| 1 c. fresh strawberries | |

Instructions;

1. In an 8"x13" pan, press the sugar cookie dough across the bottom. Bake 8 minutes until barely brown. Remove and allow to cool.
2. In a small bowl, hull and halve the strawberries. Top with a squeeze of lemon juice and top with sugar. Allow to sit.
3. In a bowl, beat together room temperature cream cheese,, lemon zest, lemon juice, and eggs.
4. Puree the strawberries in a blender or food processor, then add $\frac{1}{4}$ c. cheesecake mixture and mix together. Reserve some straight strawberry puree if desired for an extra swirl.
5. Spread the lemon cheesecake mixture over the cooled crust. Top with dollops of strawberry cheesecake mixture, and use a toothpick to swirl. Add reserved strawberry puree and swirl, if desired.
6. Bake 15-25 minutes or until filling is set. Allow to cool and chill before serving.