

CREAMY DREAMY LEMON BARS



INGREDIENTS

- 1 roll of refrigerated cookie dough (16 oz.)
- 16 oz. of cream cheese (room temperature)
- ¼ cup of white sugar
- 1 large lemon (juiced and completely zested)
- 12 oz. of lemon yogurt
- ¾ cups of heavy whipping cream (or 1 ½ cups of whipped topping)

PREP TIME

- Prep | 15 m
- Cook | 2 h 50 m
- Yield | 20 bars

PROCEDURE

- 01 Preheat the oven to 350 degrees.
- 02 Press the cookie dough into the bottom of a 13" x 9" baking dish. Be sure to cover the entire bottom of the dish. (You can also use 2, 8" x 8" dishes - ½ of the cookie dough in each dish.)
- 03 Bake the cookie dough for 20 minutes and then let cool for at least 30 minutes.
- 04 While the cookie dough is baking, beat together the cream cheese, sugar, lemon juice, and ½ of the lemon zest. Once well combined, add the yogurt to the mixture and beat until it becomes a smooth and creamy consistency.
- 05 In a second bowl, whip the heavy whipping cream until it creates a firm, smooth texture. Carefully fold this (whipped topping) into the cream cheese mixture.
- 06 Spread the mixture on top of the cookie (make sure the cookie is cool to the touch first) and top with the remaining lemon zest. Optional: garnish with lemon slices.
- 07 Refrigerate for 2 hours. Then cut into desired bar size and serve cold.