

Lemon Cheesecake Bars

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Ingredients:

1 box (18 oz.) yellow cake mix
8 oz. cream cheese, softened
2 eggs, separated
1/3 cup vegetable oil
1/3 cup sugar
1 tsp. lemon extract

Preheat oven to 350°F.



In a large bowl, combine the cake mix, one egg, and the oil until it reaches a crumbly consistency.

In a medium bowl, use a mixer to beat the cream cheese until smooth. Add in the remaining egg, sugar, and lemon extract and continue beating until fully incorporated.

Reserve one cup of the cake mix batter, and press the remaining batter into the bottom of a greased 13 x 9 inch baking dish. It will be thin.

Spread the cream cheese mixture over the cake mix batter.

Sprinkle the reserved cake mix batter over the cream cheese.

Bake for 25 minutes or until the edges are just golden brown.

Cool completely before cutting.