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Lemon-Ginger Cheesecake Bars



Recipe Rating: ★★★★★

Prep Time: 15 min

Total Time: 1 hr 40 min

Makes: 24 servings, 1 bar each



30 NABISCO Ginger Snaps, finely crushed

2 pkg. (8 oz. each) PHILADELPHIA Neufchatel Cheese, 1/3 Less Fat than Cream Cheese, softened

2/3 cup sugar

Grated peel and juice from 1 medium lemon

2 eggs

2/3 cup apricot preserves

PREHEAT oven to 350°F. Sprinkle cookie crumbs evenly onto bottom of greased 13x9-inch baking pan; set aside.

BEAT Neufchatel cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add lemon peel and juice; mix well. Add eggs, 1 at a time, mixing just until blended after each addition. Pour over crumbs in pan.

BAKE 25 minutes or until center is almost set; cool completely. Spread preserves evenly over cheesecake. Refrigerate at least 1 hour or until chilled. Cut into 24 bars to serve. Store leftover bars in refrigerator.

KRAFT KITCHENS TIPS

Note

For best results, chop any large pieces of fruit in the preserves before spreading over cheesecake.

Variation - Double Lemon Ginger Cheesecake Bars

Prepare as directed, substituting lemon curd for the apricot preserves.

NUTRITION INFORMATION

Nutrition Bonus:

This simple, lemony dessert can fit into your healthful eating plan.

Diet Exchange:

1 Carbohydrate, 1 Fat

Nutrition (per serving)

Calories 130 **Total fat** 5g **Saturated fat** 3g **Cholesterol** 30mg **Sodium** 160mg **Carbohydrate** 19g **Dietary fiber** 0g **Sugars** 13g **Protein** 3g **Vitamin A** 4%DV **Vitamin C** 0%DV **Calcium** 2%DV **Iron** 2%DV

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