

# Lemon Blueberry Cheesecake Bars

Yield: 24 bars

Recipe: from *BakeorBreak.com*

Source: <https://bakeorbreak.com/2012/04/lemon-blueberry-cheesecake-bars/>

*I found the recipe on one of my favorite baking website, Bake or Break. I have to confess to making two small changes to the original recipe. First, I use the entire 20 ounce jar of blueberry preserves because a 1/2 cup was not enough for a 9x13 pan. Second, I reduced the lemon juice to 2 tablespoons and added 1 tablespoon fresh lemon zest.*



## CRUST

1 1/2 cups all purpose flour  
1 cup unsalted butter, cut into small pieces  
1/2 cup light brown sugar, packed  
3/4 cup toasted chopped pecans, finely chopped  
pinch salt

1 (20-ounce) jar blueberry preserves  
24 ounces cream cheese, at room temperature  
1 cup granulated sugar  
3 large eggs  
2 tablespoons lemon juice  
1 tablespoon lemon zest  
1 teaspoon vanilla extract

## FILLING

### CRUST

1. Combine all crust ingredients using a fork. Press evenly into prepared pan and bake for 15 minutes. Remove from oven and allow to cool for 10 minutes.

NOTE: Just wipe out the bowl used to make the crust and use it to make the filling while the crust is baking.

2. Spread preserves evenly over slightly cooled crust.

### FILLING

1. Beat cream cheese and sugar until light and fluffy. Add eggs, one at a time, mixing well after each addition. Add lemon juice and vanilla extract and mix until smooth. Pour filling evenly over crust and preserves.

2. Bake in a preheated 350°F oven for 40-45 minutes, or until set.

3. Remove from oven and cool in pan on wire rack for about an hour before refrigerating for at least 2 hours before cutting into bars.