

Greek Yogurt Lemon Bars



Ingredients

Crust

- 1 Cup graham cracker crumbs
- 1Tbl granulated sugar
- 3Tbl Butter, melted

Filling

- 6oz cream cheese, room temp
- ¾ Cup greek yogurt, room temp
- 2ea whole eggs, room temp
- 1ea egg yolk, room temp
- ⅓ Cup honey
- ⅓ Cup lemon juice
- 1Tbl lemon zest
- 1Tbl vanilla

Procedure

1. Preheat the oven to 300°. Line 8" square baking dish with parchment paper. Overhang parchment on two sides of the dish to make removal easier.
2. Mix graham cracker crumbs, butter and sugar until well combined. Press evenly into the prepared dish. Bake for 8min, remove from the oven and set aside to cool slightly.
3. In a mixer using the paddle attachment, beat the cream cheese on high speed until smooth. Add yogurt on medium speed, scrape down the bowl and beat again until fully combined.
4. Beat in the eggs, scrape down the bowl. Add in honey, lemon juice, vanilla, and lemon zest. Mix until fully combined and no lumps remain. The filling is very thin, don't worry!
5. Pour batter into the prepared crust, bake for 35-45 minutes until the middle is no longer wobbly. A little jiggle is fine! Remove pan from oven and place on a cooling rack for 1 hour, then transfer to the fridge for 3 hours to finish setting.
6. Now! Slice and enjoy the delicious lemon bars you have now made!