



The Butchart Gardens®

▪ OVER 100 YEARS IN BLOOM ▪
NATIONAL HISTORIC SITE OF CANADA

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Crust

Ingredients	US	Metric
All-purpose flour	2 cups	295 grams
Granulated sugar	½ cup	113 grams
Salt	½ tsp	2.5 ml
Butter (cold and cubed)	½ pound	227 grams

Method:

Preheat oven to 350°F

Line a 9" x 13" pan with parchment paper

Combine flour, sugar, salt and butter cubes in a food processor. Pulse until a fine crumb.

Press into the lined 9" x 13" pan and pre-bake for 10 - 15 minutes while filling is prepared.

Filling

Ingredients	US	Metric
Cream cheese (softened)	8 oz	229 grams
Granulated sugar	2 cups	450 grams
All-purpose flour (sifted)	¼ cup	50 grams
Lemon juice (fresh)	¾ cup	183 grams
Large eggs	6	6
Vanilla	1 tsp	5 ml
Lemon zest	1 tsp	5 ml

Method:

In mixing bowl, combine cream cheese and sugar. Cream until smooth.

Sift in flour, then slowly add lemon juice, lemon zest, vanilla and eggs one at a time until completely incorporated.

Pour filling over pre-baked crust and return to the oven for about 30 minutes or until it sets.

Allow to cool before transferring out of the pan. Chill in the fridge for at least another 4 hours or overnight for best results.

Cut, dust with icing sugar, enjoy.

Lemon cream cheese bar

Makes 9" x 13" pan

