



Creamy Lemon Bars

20 vanilla wafers, finely crushed (about 3/4 cup)
1/2 cup flour
1/4 cup packed brown sugar
1/4 cup cold butter, cut up
1 8 oz packaged cream cheese
1 cup granulated sugar
2 eggs
2 Tbsp. flour
1/4 tsp. baking powder
1 medium lemon, zest and juice
2 tsp. powdered sugar

Heat oven to 350°F.

Line 8-inch square pan with Foil. Combine first 3 ingredients in medium bowl. Cut in butter with fork or combine with hands mixture resembles coarse crumbs; press onto bottom of prepared pan.

Bake 15 min.

Beat cream cheese and granulated sugar with mixer until blended and smooth. Add eggs and 2 Tbsp. flour, baking powder, lemon zest and juice and beat just until combined; pour over crust- it will fill pan right up to top. Put pans on baking sheets for easier handling and bake 30-35 min. or until center is set. Check at 20 minutes and rotate pans if needed. Cool completely. Sprinkle with powdered sugar and chill until serving.