



## BLUEBERRY LEMON CHEESECAKE UNLEAVENED BREAD



### INGREDIENTS

#### FOR THE CRUST

2 sticks of melted unsalted butter

- ½ cup granulated sugar
- ½ tbs. vanilla extract
- ½ tbs. salt
- ½ of blended lemon
- 2 cups of all-purpose flour
- Preheat oven to 350°F.

#### FOR THE FILLING

- 1 bar of room temperature cream cheese
- 2 eggs
- 1 cup granulated sugar
- 5 ounces lemon flavored Greek yogurt
- ½ blended lemon
- Pinch of salt
- ½ cup all-purpose flour
- Fresh blueberries

To make the crust: stir the melted butter, granulated sugar, vanilla extract, salt, and half of the lemon zest together in a medium bowl. Add the flour and stir until combined. Reserve half of the crust and place in the refrigerator. Line a 9" x 9" baking pan with parchment paper. Press remaining crust evenly into the prepared pan. Bake for 15 - 18 minutes while you prepare the filling.



To make the filling: in the bowl of a stand mixer fitted with the paddle attachment, or in a medium sized bowl with a hand mixer, beat cream cheese on high until smooth. Beat in eggs, scraping down the sides, as necessary. Add sugar, lemon flavored Greek yogurt, remaining lemon zest, lemon juice, and salt and mix thoroughly. Add flour and mix again until just combined.

Once the crust has cooled to the touch, cover with a single layer of blueberries (you may have some left over).

Pour filling over the blueberries carefully. Remove reserved crust from refrigerator and crumble into pieces with your fingers, then sprinkle over top of the filling. Bake bars for 55-60 minutes. Allow pan to cool at room temperature on a wire rack. When completely cool, chill in the refrigerator for 1 hour.

When bars are completely chilled, lift out of the pan using parchment paper overhang and cut into squares.

Bars can be stored covered in the refrigerator up to 5 days.