

# Lemon Cheesecake Squares

## For the Graham Cracker/Biscoff Cookie Crust:

1/2 cup butter melted

1/2 cup sugar

1 1/2 packages of honey graham crackers

8-10 biscoff cookies

## For the Cheesecake Topping:

2/3 cup heavy whipped cream

16 ounces cream cheese 2 blocks

1 cup granulated sugar

3.4 ounce instant lemon pudding powder 1 box

1/2 cup milk

Garnish: strawberries and blueberries

## Instructions

**For the Crust:** (may yield slightly more than you need depending how thick you like your crust)

Preheat oven to 350 degrees and prepare a 12x9 baking pan with non-stick method of your choice.

Crumble graham crackers and cookies and place in a large Ziploc bag (I crushed the graham crackers in their package, opened and dumped in Ziploc). Seal the bag well and crush the graham crackers and cookies a bit more to your liking (I prefer a few chunky pieces).

Pour crushed crackers and cookies into a large bowl, add sugar and mix well. Next add melted butter stir until well combined.

Add mixture to pan, with your hand or spoon press firmly into dish. Place in oven and bake for 7-8 minutes.

Cool to room temperature and prepare topping.

### **For the Cheesecake Topping:**

Using your hand mixer or kitchen aid, whip heavy cream in a medium sized bowl until stiff peaks develop then refrigerate and clean beaters.

In a separate bowl, beat cream cheese until nice and fluffy with hand mixer.

Slowly add in the sugar, lemon pudding powder, milk, and vanilla extract. Beat until well incorporated.

Carefully fold pre-made whipped cream into the cream cheese batter.

Pour and evenly spread cheesecake topping over graham cracker/biscoff cookie crust and freeze for at least 2 hours or until completely firm. Garnish if preferred.

Garnish: strawberries and blueberries

### **Note:**

For the cheesecake filling, Make sure your ingredients are completely at room temperature, especially your cream cheese. If not, you will have a lumpy filling and not a smooth filling.

