



BLUEBERRY LEMON PIE BARS

Pair with 21 Brix Ella's Red

INGREDIENTS:

SHORTBREAD CRUST

1 cup (2 sticks) unsalted butter, melted
1/2 cup granulated sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
zest of one lemon, divided
2 cups all-purpose flour

FILLING

8 ounces cream cheese, softened
2 large eggs
1 cup granulated sugar
1 5.3 ounce lemon Greek yogurt
2 teaspoons lemon juice
pinch of salt
1/2 cup all-purpose flour
3 cups blueberries

INSTRUCTIONS:

- Preheat oven to 350°F. Line an 8.5 x 11 baking pan with foil.
- 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 3/4 cup of the shortbread crust and place in the refrigerator or freezer until needed. Press remaining crust evenly into the prepared pan. Bake for 18 minutes while you prepare 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, add sugar, lemon Greek yogurt, remaining lemon zest, lemon juice, and salt stir to combine. Add flour and beat one more time until just combined. Gently fold in blueberries.
- Pour filling into prepared crust and add a few blueberries on top of filling.
- Remove reserved crust from refrigerator and crumble over top of the filling. Sprinkle with coarse sugar, if desired.
- Bake bars for 55 to 60 minutes, or until toothpick placed in center of pan comes out mostly clean. 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 and cut into squares. Top with lemon zest before serving.