

Lemon Cheesecake Triangles

Baking a whole cheesecake can be a time-consuming project. These tiny cookies are like mini-cheesecakes and take a fraction of the time. Lemon Cheesecake Triangles make a pretty tray and are a great accompaniment to fresh berries and the other fruits of the season.

Crust:

1 cup all-purpose flour
1/3 cup packed brown sugar
1/2 cup chopped almonds or walnuts
1/3 cup butter or margarine, melted

Filling:

1 package (8 oz.) cream cheese (not fat free), room temperature
1/4 cup granulated sugar
1 large egg
2 tablespoons milk or light cream
1 tablespoon lemon juice
1 teaspoon lemon zest
1 teaspoon vanilla extract

Confectioners sugar for garnish (optional)

Directions:

1. Preheat oven to 350 degrees Fahrenheit. Grease an 8- x 8-inch baking pan; set aside.
2. In mixing bowl, combine flour, brown sugar, almonds (or walnuts) and butter. Remove 1/3 cup of mixture and set aside. Press remaining crumbs over bottom of prepared pan. Bake for 15 minutes or until lightly browned. While crust is baking, prepare filling.
3. In another mixing bowl, beat cream cheese and sugar until smooth. Add egg, milk or cream, lemon juice, lemon zest and vanilla extract; beat until well combined. Spread mixture over warm crust and sprinkle with reserved crumbs. Bake 20 to 25 additional minutes, or until the cheese mixture is set. Cool in pan on wire rack. Chill until ready to serve.
4. Cut into 16 squares and cut each square in half diagonally to form a triangle. Just before serving, dust with confectioners sugar, if desired.
5. Store in refrigerator

Makes 32 cookies.