



WHAT YOU NEED:

- ½ cup butter
- 1 pkg. yellow cake mix {I use Gluten Free}
- 2 eggs, divided
- 2 tsp. zest and 3 tbsp. juice from 1 lemon, divided
- 2 pkg. (8 oz each) Cream cheese, softened
- ½ cup sugar
- 2 ½ cups fresh blueberries

MAKE IT:

Heat oven to 350

Line 13x9-inch pan with foil, with ends of foil extending over sides. Microwave butter in large microwaveable bowl on HIGH 1 to 1 ½ min. or until melted. Add cake mix, 1 egg and 1 tbsp. lemon juice; beat with mixer until well blended. Press 2/3 of the mixture onto bottom of prepared pan.

Beat cream cheese and sugar with mixer until well blended. Add remaining egg, lemon juice and zest; mix well. Pour over crust; top with berries. Pinch small pieces of the remaining cake mix mixture between your fingers; press lightly into cream cheese layer.

Bake 48 to 50 minutes or until center is almost set. Cool completely. Refrigerate 1 hour. Use foil handles to lift dessert from pan before cutting into bars. Keep refrigerated.