



Lemon Butter Squares with Citrus Twist

The First Bite That Hooked Me

The tangy lemon scent hit me as I walked into my aunt's kitchen. Golden squares glistened on the counter, dusted with snowy sugar. One bite—creamy, zesty, buttery—made me crave more. **Ever wondered how you could turn lemon bars into something unforgettable with just one twist?** That citrus kick? It's pure magic. Now, I make these for every potluck. They vanish fast.

My Messy First Try

I spilled powdered sugar everywhere my first time. The crust stuck to the pan, and the filling pooled. But the taste? Still heavenly. **Home**

cooking isn't about perfection—it's about joy. My grandkids didn't care about the messy edges. They licked their plates clean. Share your kitchen fails below—I bet they turned out tasty anyway!

Why These Bars Shine

- The crust bakes crisp, but the filling stays silky. It's a perfect contrast.
- Citrus brightens the rich butter and cream cheese. No one-note dessert here. **Which flavor combo surprises you most—tangy lemon or sweet powdered sugar?** Try both and decide. I'm team tangy all the way.

A Slice of History

Lemon bars popped up in 1960s America, a twist on classic lemon curd. Home bakers loved their simplicity. *Did you know some say they were born in Chicago?* Now, they're a sunny staple everywhere. What's your favorite vintage dessert? Mine's these bars—with extra citrus, of course.



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Ingredients:

Ingredient	Amount	Notes
Lemon cake mix	1 (15.25 oz) box	
Unsalted butter	1/2 cup	Softened
Egg	1 large	Room temperature
Cream cheese	1 (8 oz) block	Softened
Powdered sugar	1 (1 lb) package (about 3 3/4 cups)	
Eggs	2 large	Room temperature

Easy Lemon Butter Squares with a Citrus Twist

Step 1

See also Peanut Butter Chess Pie Delight
Preheat your oven to 350°F. Grab a 9×13-inch pan and spray it with nonstick spray. Mix lemon cake mix, butter, and egg until combined. Press the dough evenly into the pan. (Hard-learned tip: Use a light-colored pan to avoid overbrowning.)

Step 2 Save 1/3 cup powdered sugar for later. Beat cream cheese until smooth. Add sugar and eggs, mix well. Pour this over the crust. **What's the trick to a smooth filling? Share below!**

Step 3 Bake 30-35 minutes until edges are golden. The center should still wiggle a bit. Let it cool completely before cutting. Dust with the saved sugar.

Cook Time: 30-35 minutes **Total Time:** 50 minutes **Yield:** 12 servings

Category: Dessert, Bars

Fun Twists on Lemon Butter Squares

Lime Zest Swap Replace lemon cake mix with lime for a tangy kick.

Berry Swirl Add raspberry jam swirls to the filling before baking.

Coconut Crunch Sprinkle toasted coconut on top after dusting with sugar. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Squares

Pair with fresh berries or whipped cream for extra flair. Serve warm with vanilla ice cream for a cozy treat.

Drink pairings: Iced tea (non-alcoholic) or a citrusy gin cocktail. **Which would you choose tonight? Tell me below!**



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Storing and Serving Tips

Keep lemon butter squares fresh by storing them in the fridge for up to 5 days. For longer storage, freeze them in a sealed container for 2 months. Thaw at room temperature before serving. ***Fun fact***: These taste even better chilled—the citrus flavor pops! Want to reheat? A quick 10-second microwave zap warms them nicely. **Batch-cooking tip:** Double the recipe and freeze half for a future treat. **Why this matters:** Proper storage keeps treats safe and tasty. Share your favorite way to enjoy them—cold or room temp?

See also [Soft Chewy Gluten-Free Chocolate Chip Cookies](#)

Troubleshooting Common Issues

Sticky crust? Chill the pan for 15 minutes before pressing the dough—it helps. Filling too runny? Ensure cream cheese is fully softened before mixing. Edges overbrowning? Use a light-colored pan and check at 25 minutes. **Why this matters:** Small tweaks make big differences in baking. Ever had a baking fail? Tell us how you fixed it!

Your Questions Answered

Q: Can I make these gluten-free? A: Swap the cake mix for a gluten-free lemon version. Check labels to be safe. **Q: How far ahead can I prep these?** A: Bake 1-2 days early—dust with sugar just before serving. **Q: Any butter swaps?** A: Margarine works, but butter gives richer flavor. **Q: Can I halve the recipe?** A: Yes! Use an 8×8 pan and bake 25 minutes. **Q: Why is my filling lumpy?** A: Beat cream cheese alone first, then add other ingredients.

Final Thoughts

These lemon butter squares are sunshine on a plate. Perfect for picnics or cozy tea times. **Tag Savory Discovery on Pinterest with your creations!** Did you try a twist, like adding lime zest?

Happy cooking! —Elowen Thorn.

You need to try !



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Difficulty: **Beginner**

Prep time: **20 minutes**



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Cook time: **30 minutes**

Rest time:



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Total time: **50 minutes**

Servings: **12 servings**



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Calories: **kcal**

Best Season: **Summer**

Description

Enjoy these tangy and buttery Lemon Butter Squares with a refreshing

citrus twist, featuring a soft crust and creamy filling.

Ingredients

- 1 (15.25-ounce) box lemon cake mix
- 1/2 cup unsalted butter, softened
- 1 large egg, room temperature
- 1 (8-ounce) block cream cheese, softened
- 1 (1-pound) package powdered sugar (about 3 3/4 cups)
- 2 large eggs, room temperature

Instructions

1. Preheat the oven to 350°F and spray a 9×13-inch light-colored metal baking pan with nonstick cooking spray. Set aside.
2. Use a mixer to combine the cake mix, softened butter, and egg together. Mix until just combined. Pat the mixture evenly into the prepared pan.
3. Reserve about 1/3 cup of the powdered sugar and set aside for the topping.
4. Use a mixer to beat the cream cheese until smooth. Add the powdered sugar and eggs and beat until combined. Pour the mixture over the crust.
5. Bake for 30 to 35 minutes or until the edges are just lightly brown, but the center is still jiggly. Cool completely, then cut into squares and dust with reserved powdered sugar.

Notes

For extra citrus flavor, add a teaspoon of lemon zest to the filling

mixture before baking.

Keywords:Lemon, Butter, Squares, Citrus, Dessert

See also Quick No-Bake Cheesecake Stuffed Strawberries