



Sunshine Bars

<http://reciperhapsody.wordpress.com>

Crust:

- 1 (18.25 oz) orange or lemon cake mix
- 1 stick (1/2 cup) unsalted butter, melted
- 1 egg

Filling:

- 1 (8 oz) package cream cheese, room temperature
- 2/3 cup lemon curd
- 1/3 cup lemon juice
- 2 eggs
- 1 stick (1/2 cup) unsalted butter, melted
- 1 lb (4 cups) powdered sugar

Preheat oven to 350 degrees F with rack in center of oven. Spray a 9x13 baking dish with oil and set aside. In a large bowl, mix the cake mix, egg, and butter with an electric mixer until well combined. Press the dough into the prepared pan and set aside. Wipe out the bowl and clean off the beaters, then cream together the cream cheese and lemon curd until well combined. Mix in the lemon juice, then the eggs until incorporated. Add the butter and powdered sugar and mix until well combined. Spread over the crust layer and smooth the top with spatula. Bake in preheated oven for 45-47 minutes, or until browned on top but still jiggly in the middle. Cool on wire rack until completely cool, about two hours, before cutting and serving. Can also be served cold, depending on your preference.