



## **No-Bake Blueberry Lemon Bars**

### **Ingredients**

#### **For the Crust:**

- 1 ½ cups graham cracker crumbs (or oat crumbs for a gluten-free option)
- ½ cup unsalted butter, melted
- ¼ cup granulated sugar

#### **For the Blueberry Lemon Filling:**

- 1 cup fresh blueberries (you can also use frozen, just thaw them first)
- 1 cup cream cheese, softened
- 1 cup powdered sugar
- ½ cup sour cream or Greek yogurt
- ¼ cup fresh lemon juice (about 1-2 lemons)
- Zest of 1 lemon
- 1 teaspoon vanilla extract

#### **For Topping:**

- Extra blueberries for garnish
- Lemon zest for garnish (optional)

## Instructions

### 1. Prepare the Crust:

- In a mixing bowl, combine the graham cracker crumbs, melted butter, and granulated sugar. Mix until well combined.
- Press the mixture firmly into the bottom of an 8x8-inch square baking dish to form an even layer. Use the back of a measuring cup or your fingers to pack it down tightly. Set aside.

### 2. Make the Filling:

- In a blender or food processor, combine the blueberries, cream cheese, powdered sugar, sour cream (or Greek yogurt), lemon juice, lemon zest, and vanilla extract.
- Blend until smooth and creamy. If you want to have some chunks of blueberries in your filling, you can pulse the mixture instead of blending it completely.

### 3. Assemble the Bars:

- Pour the blueberry lemon filling over the prepared crust, spreading it evenly with a spatula.
- Gently tap the baking dish on the counter to remove any air bubbles.

### 4. Chill:

- Cover the dish with plastic wrap and refrigerate for at least 4 hours, or until the filling is set.

### 5. Serve:

- Once chilled and set, remove the bars from the refrigerator. Cut into squares or rectangles.
- Garnish with extra blueberries and lemon zest if desired.

### 6. Enjoy:

- Serve chilled and enjoy your delicious Blueberry Lemon Bars!

## Tips

- For added flavor, you can swirl some blueberry puree on top of the filling before chilling.
- These bars can be stored in an airtight container in the refrigerator for up to a week.