

## **EASY CHEESY LEMON BARS**

*Vickie Duncan*

**1 pkg. lemon cake mix**  
**1/3 c. margarine, softened**  
**1 egg**  
**1 can ready to spread lemon frosting**

**1 (8-oz.) pkg. cream cheese, softened**  
**1 egg**  
**1/2 c. chopped pecans**  
**Powdered sugar**

Heat oven to 350°. Grease and flour 9 x 13-inch pan. In a large bowl combine cake mix, margarine and 1 egg. Use low speed and mix until crumble. Press into prepared pan. In small bowl, combine frosting, cream cheese and 1 egg. Mix on low speed until well blended, then beat at highest speed until smooth. Stir in pecans. Spread over base. Bake for 40 to 50 minutes or until firm. Chill 2 hours. Top with sifted powdered sugar. Makes 36 bars.