

Foodnity Recipes

Lemon Cheesecake Hand Pies – Easy Dessert Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- ▢ 1 ½ cups all-purpose flour
- ▢ ¼ cup granulated sugar
- ▢ ½ tsp salt
- ▢ ½ cup unsalted butter, cold and cubed
- ▢ 3–4 tbsp ice-water

Filling

- ▢ 8 oz full-fat cream cheese, softened
- ▢ ¼ cup granulated sugar
- ▢ 2 large eggs, room temperature
- ▢ Zest of 2 lemons
- ▢ ¼ cup fresh lemon juice
- ▢ 1 tsp vanilla extract

Finishing

- ▢ Powdered sugar for dusting

Instructions

1. In a bowl, whisk flour, sugar, and salt; cut in the cold butter until the mixture resembles coarse crumbs.
2. Add ice-water a tablespoon at a time, stirring gently until the dough comes together. Form a disc, wrap, and chill for 15 minutes.
3. Roll the dough on a lightly floured surface to about ¼-inch thickness. Cut circles (3-inch), place on a tray, and set aside.
4. In a mixing bowl, beat softened cream cheese until smooth, add sugar, then eggs one at a time. Fold in lemon zest, juice, and vanilla. Spoon a tablespoon onto each dough circle, fold, and seal edges with a fork.
5. Brush tops lightly with melted butter (or optional egg wash). Bake at 350°F (175°C) for 12-15 minutes, until golden.
6. Let cool for 5 minutes, then dust with powdered sugar. Serve at room temperature.

Nutrition per serving

210 kcal	4 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels dry, add a splash more ice-water; if too sticky, dust with extra flour.
- Be gentle when sealing the edges to keep the filling from escaping.
- A quick lemon zest sprinkle on top right before serving adds extra brightness.