

Cranberry Bliss-fully Happy Bars

Cookie Bar Recipe

3/4 cup butter (1 1/2 sticks)
1 1/2 cups packed brown sugar
2 eggs
1 tsp. vanilla
2 1/4 cups flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/8 teaspoon cinnamon
1/2 cup dried cranberries
1 cup white chocolate baking chips (6 oz.)



Preheat oven to 350 degrees.

Grease 9x13 baking dish with butter. Line baking dish with parchment. Make sure that there is enough parchment to overhang the sides of the dish. You will be using this to lift out the bars after they have cooled.

Melt butter. Mix in brown sugar. Let cool. using a mixer, beat in eggs and vanilla. In a separate bowl, sift or whisk flour, baking powder, salt, and cinnamon. Gradually add dry ingredients to wet ingredients and mix well. Dough will be very stiff. Stir in cranberries and white chocolate baking chips.

Spread cookie dough into the prepared pan. (I use my fingers to press the mixture into the corners.) Bake for 20-25 minutes until a cake tester or toothpick comes out clean. Do not over bake. Cool completely on wire rack.

Using parchment paper, lift cookie bars out of pan.

Cream Cheese Frosting

1 8 oz. package of full-fat cream cheese, softened
1 cup powdered sugar
1 cups white chocolate baking chips (6 oz.)
1/2 cup dried cranberries, chopped

Beat cream cheese and powdered sugar with electric mixer until fluffy. Frost cookie bars that have been removed from pan. Sprinkle with chopped cranberries. Melt white chocolate baking chips in microwave. Drizzle melted white chocolate over frosted cookie bars.

Cut into triangles or squares.

Refrigerate leftover bars.