

Cranberry Bliss Bars



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Recipe by: Laura Vitale

Makes Around 2 Dozen

Prep Time: 15 minutes
Cook Time: 20 minutes

Ingredients

__ 1/2 cup of Unsalted Butter, softened at room temperature
__ 1/2 cup of Granulated Sugar
__ 1/2 cup of Brown Sugar
__ 1 Egg
__ 1 tsp of Vanilla Extract
__ 1-1/4 cup of All Purpose Flour
__ 1 tsp of Baking Powder
__ 1/4 tsp of Salt
__ 1/8 tsp of Cinnamon
__ 1/4 tsp of Orange Zest
__ 1/2 cup of White Chocolate Chips
__ 1/2 cup of Dried Cranberries, roughly chopped
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For the Icing:

__ 4oz of Cream Cheese, softened at room temp
__ 1 cup of Powdered Sugar
__ 4oz of White Chocolate, melted
__ 1/4 cup of Chopped Dried Cranberries

1) Preheat your oven to 350 degrees, line a 8x10 or 9x9 inch (most common size) baking pan with parchment paper then spray with some non-stick spray and set aside.

2) Add the butter to a saucepan, cook until nutty lightly golden in color, then transfer to a large bowl, add both kinds of sugar along with the vanilla and orange zest, whisk to combine and set aside for a few minutes.

3) Whisk in the egg, then add in the flour, baking powder, cinnamon and salt, mix to combine then fold in the white chocolate chips and cranberries.

4) Smear mixture in your prepared pan, pop them in the oven to bake for 15 to 20 minutes, allow to cool slightly before removing to a wire rack to finish cooling completely.

5) To make the icing, in a bowl, whisk the cream cheese, salt and sugar until thick and creamy, spread evenly over the base, then sprinkle with chopped cranberries and drizzle with melted chocolate, refrigerate for 20 minutes before slicing and serving.

