

## Cranberry Bliss Bars



*Level: Easy*

*Serves: About 24 bars*

*Prep Time: 30 minutes*

*Cooking Time: 18 to 21 minutes*

### *Blondie ingredients:*

- $\frac{3}{4}$  cup (or  $1\frac{1}{2}$  sticks) unsalted butter, cubed
- $1\frac{1}{2}$  cups light brown sugar, packed
- 2 large eggs
- $\frac{3}{4}$  tsp. vanilla extract
- $2\frac{1}{4}$  cups all-purpose flour
- $1\frac{1}{2}$  tsp. baking powder
- $\frac{1}{4}$  tsp. table salt
- $\frac{1}{8}$  tsp. ground cinnamon
- $\frac{1}{2}$  cup dried cranberries
- $1\frac{1}{2}$  (or 6 ounces) white chocolate baking bars, coarsely chopped



### *Frosting ingredients:*

- 1 (8 oz.) block cream cheese, softened
- 1 cup confectioners powdered sugar, sifted
- 1 (4 oz.) white chocolate baking bar, melted over a double boiler
- $\frac{1}{2}$  cup dried cranberries, chopped

*For the blondie:* Preheat oven to 350°. Line a 9"x13" pan with parchment paper that extends beyond the sides of the pan. In a small microwaveable bowl, melt the butter in the microwave for one minute. Add the melted butter and brown sugar in a stand mixer fitted with a whisk attachment, cream the butter and sugar until combined. Add the eggs and vanilla, mix. In a separate bowl, whisk together the flour, baking powder, salt, and cinnamon. While running the mixer at low speed, slowly add the flour mixture to the butter mixture and mix until combined. Fold in the cranberries and chopped white chocolate. Evenly spread the blondie batter into the prepared pan. Bake for 18-21 minutes or until a toothpick inserted in the center comes out clean (do not over bake). Cool completely on a wire rack.

*For the frosting:* In a large bowl, beat the cream cheese and sugar with an electric mixer until combined. Gradually add  $\frac{3}{4}$  of the melted white chocolate; beat until blended. Remove the entire blondie from the pan by lifting it out with the parchment paper. Evenly frost the cooled blondie with the cream cheese mixture. Sprinkle the chopped dried cranberries on top. With a small spoon, drizzle the remaining melted white chocolate. Cut into bars or triangles and refrigerate until ready to serve.

### Notes:

- This recipe adapted from [www.recipegirl.com](http://www.recipegirl.com).