



Merrily Made With Love

CRANBERRY BLISS BARS

- 2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/8 tsp ground cinnamon
- 2/3 cup granulated sugar
- 2/3 cup brown sugar (unpacked)
- 1/4 cup melted butter
- 2 large egg whites
- 1/4 cup unsweetened apple sauce
- 2 tsp. vanilla
- 2/3 cup white chocolate chips
- 1/3 cup dried cranberries (chopped)

Preheat oven to 350 degrees.

Lightly spray a 9x13 non-stick baking pan with cooking spray.

In a large mixing bowl combine the flour, baking soda, salt and cinnamon and stir to blend.

In another mixing bowl whisk the sugars with the butter, egg whites, applesauce and vanilla until light and fluffy.

Whisk the dry ingredients into the wet ingredients in two additions until the batter is very well-blended. If the batter looks more "crumbly" than smooth, add just a drop of water at a time (only if needed) until it smooths out.

FROSTING:

- 8 oz. 1/3 less fat cream cheese (softened)
- 1/2 cup powdered sugar
- 2 oz. white baking chocolate (melted)*
- 1/3 cup dried cranberries (chopped)
- 1/2 tsp. vanilla

Fold in white chocolate chips and 1/3 cup cranberries. Spread batter onto the baking pan using the back of a measuring cup to smooth evenly. Bake 10-14 minutes, until the edges are light brown and a toothpick inserted comes out clean. Don't over bake or your bars will be dry. Let it cool completely on wire rack.

Meanwhile, prepare the frosting. In a large bowl, use an electric mixer to beat the cream cheese, powdered sugar and vanilla until well-blended. Frost bars and sprinkle with remaining cranberries. Drizzle with the melted white chocolate.

*to melt the chocolate, place in a microwave safe cup and heat 15 seconds; stir. Another 15 seconds; stir until the chocolate is melted.

When the chocolate sets, cut into 15 squares (5 cuts by 3 cuts with the knife). Then cut each square in half diagonally to create triangles. Store in the refrigerator until ready to serve.