Cranberry Bliss Bars

Serves: One 8-by-8-inch pan, 8 generous triangles

Ingredients

- For the **Bars**
- ½ cup margarine, melted (1 stick)
- 1 large egg
- 1 cup light brown sugar, packed
- 1½ teaspoons vanilla extract
- 1 tsp orange extract
- 1 cup all-purpose flour
- ¼ teaspoon salt,
- ¾ cup white chocolate chips
- ½ cup dried cranberries, loosely packed
- 2 teaspoons minced ginger
- ½ teaspoon cinnamon

- For the **Frosting and Topping**
- ½ cup white chocolate chips
- 4 ounces cream cheese, softened (whipped or light may be used)
- ¼ cup margarine
- ¾ teaspoon vanilla extract
- 2 cups+ confectioners' sugar (I used about 2¾ cups)
- ¼ cup dried cranberries, loosely packed (optionally, roughly dice them if the pieces are larger)

Instructions

1. For the **Bars** - Preheat oven to 350F. Line an 8-by-8-inch pan with aluminum foil, spray with cooking spray; set aside. In a medium microwave-safe bowl, melt the butter, about 90 seconds. To the melted butter (allow it to cool slightly so you don't scramble the egg), add the egg, brown sugar, vanilla, orange extract and stir to combine. Add the flour, salt, cinnamon and stir until just combined, taking care not to over-mix or the bars will be tough. Fold in ¾ cup white chocolate chips, ½ cup cranberries, ginger, and stir to combine. Pour batter into prepared pan, smoothing it lightly with a spatula or offset knife if necessary.

2. Bake for 18 to 21 minutes, and center is set and golden or until edges begin to slightly pull away from sides of pan, or a toothpick comes out clean; do not overbake. Allow bars to cool before frosting them.

Day 2

3. For the **Frosting and Topping** – using a stand mixer, whip cream cheese and margarine together . Add sifted icing sugar and extract, continue to whip for 5 minutes. You may add a little cream or milk if too stiff.
4. Spread over the top of cooled bars with an offset spatula. Sprinkle with chopped cranberries and ginger, drizzle melted white chocolate over top.
5. Cut into 2 inch squares and then into triangles.