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Cranberry Bliss Bars

September 11 2020

Ingredients

Bars

- 1 cup butter, melted
- 1 1/2 cups packed brown sugar
- 2 eggs
- 1/2 tsp orange zest
- 1 tsp vanilla extract
- 1/2 tsp fresh ginger ,grated
- 1 tsp baking powder
- 1/2 tsp salt
- 2 cups all purpose flour
- 1 cup white chocolate chips
- 3/4 cup dried cranberries

Frosting and Drizzle

- 8 oz cream cheese, at room temperature
- 1 1/2 cups powdered sugar
- 2 tsps vanilla extract
- 1/3 cup dried cranberries, roughly chopped
- 1/3 cup white chocolate chips
- 1 tsp canola oil

Method

1. Preheat oven to 350 degrees F. Line a 9×13 inch rimmed cookie sheet with parchment paper.
2. Combine butter and brown sugar. Add in eggs, orange zest, vanilla extract, and fresh ginger. Beat until well mixed. Add in baking powder, salt, and flour. Stir to combine, taking care not to overmix.
3. Stir in white chocolate chips and dried cranberries. Spread batter evenly into prepared pan. Bake for 18-22 minutes until middle is set and edges are starting to brown. Do not overbake or bars will be hard. Remove from oven and place pan on a wire rack to cool. Allow bars to cool completely before topping with frosting.
4. To make frosting, beat cream cheese, vanilla, and powdered sugar together until smooth. Top cooled bars with frosting.
5. To make drizzle, combine white chocolate chips and oil in microwave safe bowl and heat in intervals of 10 seconds until chocolate is just starting to melt. Stir together with a fork and use fork to drizzle white chocolate topping over the bars. Chill to set topping. Slice into 4 1/2 by 3 inch triangles and serve. Store in the fridge in air-tight container.

Notes

This has too much chocolate. Reduce chips by 1/4-1/2 cup. Add more orange?

Original recipe link: <https://belleofthekitchen.com/cranberry-bliss-bars-starbucks-copycat-recipe/>

From:
<https://wiki.cookiemountain.org/> - **Recipe Book**

Permanent link:
https://wiki.cookiemountain.org/doku.php?id=recipes:cranberry_bliss_bars&rev=1599879371

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