

From our kitchen to yours,

blackberry + pine

DESIGN CO.

Cranberry Bliss Bars

Bar Ingredients:

1 C unsalted butter, room temperature
1 1/4 C firmly packed light brown sugar
3 eggs
1 teaspoon pure vanilla extract
1 1/2 C all-purpose flour
1 teaspoon ground ginger
1/4 teaspoon salt
1/2 C minced dried cranberries
1 1/2 ounces chopped white chocolate
1/4 C minced crystallized ginger

Frosting Ingredients:

1 (8 ounce) package of cream cheese, room temperature
3 tablespoons unsalted butter, room temperature
1 C plus 3 tablespoons powdered sugar
1/2 teaspoon pure vanilla extract
1/8 teaspoon grated lemon zest
pinch of salt
1/3 C minced dried cranberries

Drizzle Ingredients:

1 ounce white chocolate
1/4 C sifted powdered sugar
1 teaspoon milk

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Directions:

Preheat your oven to 350 degrees. Line a 9x13 inch baking pan with parchment paper, leaving extra on the sides to lift out easily. Grease the paper and sides of the pan.

In a large mixing bowl, cream together butter and sugar. Add eggs and vanilla; continue mixing until light. Sift together flour, ground ginger and salt; add to the butter-sugar mixture.

Continue mixing until flour is incorporated. Fold in dried cranberries, chocolate, and crystallized ginger. Spread the batter in the prepared baking pan and bake for about 20 to 25 minutes, or until golden brown. Remove from oven and let cool completely in pan before frosting.

Prepare the cream cheese frosting. In a medium bowl, mix together cream cheese, butter, powdered sugar, vanilla, lemon zest and salt (leave out the cranberries for sprinkling on top) until well mixed.

Remove the cake from the pan and trim off the edges so the cake has straight sides. Spread the frosting onto the top of the cake. Sprinkle the minced dried cranberries on top of the frosting and refrigerate for 1 hour.

Prepare a baggie in a cup to pour in the white chocolate. Pull the frosted base out of the fridge and place on a cutting board or large cookie sheet to drizzle with chocolate.

Prepare the white chocolate drizzle. In a small saucepan over low heat, melt the white chocolate. Stir constantly. Whisk in the powdered sugar and milk until well mixed. Work quickly and pour the melted chocolate in the baggie. Cut a tiny hole in the corner of the bag and gently squeeze in a sweeping motion across the bar.

Cut into 4 sections, then each of those sections into squares. Cut those squares diagonally. And enjoy!

We hope you love this crowd pleaser as much as we do!

Take a picture of your bars, tag us @blackberryandpine, and let us know how they turned out!