

CRANBERRY BLISS BARS



RECIPE NAME: Cranberry Bliss Bars

RECIPE DESCRIPTION: Chocolate, Cranberries and Pecan frosted dessert bars

ACTIVE TIME: 30 minutes

TOTAL TIME: 50 minutes

SERVINGS: 12-20

bon COOK PRODUCTS USED: Deep Flexiflat™, Perforated Baking Sheet, Stainless-Steel Mixing Bowl, Whisk, Heat Resistant Spatula, Eco-Chop, Drizzle Spoon, Floral Cooling Rack, Cake Server Knife

INGREDIENTS:

Bars:

- 1 cup chopped and toasted Pecans
- 1 cup Butter, melted
- 1 ½ cups Brown Sugar, packed
- 2 Eggs
- 2 teaspoons Vanilla Extract
- 2 ½ cups Flour
- 1 ½ teaspoons Baking Powder
- 1 teaspoon Salt
- 1 ¾ cups White Chocolate Chips
- 1 cup Dried Cranberries
- ¼ cup grated Orange Zest

Frosting:

- ½ cup Butter, softened
- 1 8-ounce package Cream Cheese, softened

- 1 cup Confectioners Sugar
- 2 teaspoons Vanilla Extract
- 1 tablespoon grated Orange Zest

Topping:

- 1/3 cup chopped Dried Cranberries
- 2 tablespoons grated Orange Zest
- 6 ounces Quality Chocolate

DIRECTIONS:

1. Preheat oven to 350 degrees F, place oven rack in center position, place Deep Flexiflat on Perforated Baking Sheet and set aside
2. Chop Pecans and lightly brown in a pan until slightly toasted
3. Using an electric mixer, combine Butter and Brown Sugar until combined, then add the Eggs, one at a time
4. In a separate Mixing Bowl, combine the Flour, Baking Powder and Salt and add it to the Butter mixture
5. Add Chocolate Chips, Cranberries and Orange Zest, until well combined
6. Spread evenly in the Deep Flexiflat, patting slightly away from the edges and bake for 20 minutes
7. Remove from oven and cool on Cooling Rack while you make the frosting

Frosting:

1. Using an electric mixer, combine softened Butter and Cream Cheese until well incorporated
2. Add Confectioners Sugar, Vanilla and Orange Zest
3. Melt the Chocolate in a small saucepan on low heat until smooth, then drizzle over the bars
4. Sprinkle with remaining 1/3 cup chopped Cranberries
5. Transfer to a cutting board and cut into 3-inch squares first, then triangles
6. Place on a serving platter and enjoy.