

# CopyCat Starbucks Cranberry Bliss Bars

## Ingredients

For the White Chocolate Cranberry Blondie Base

1 $\frac{1}{4}$  cup brown sugar packed

$\frac{1}{2}$  tsp salt

1 $\frac{1}{2}$  sticks butter softened, not melted

3 eggs

1 $\frac{1}{2}$  tsp vanilla extract

2 tblsp minced crystallized ginger or 1 teaspoon finely grated fresh ginger

1 $\frac{1}{2}$  cup flour

$\frac{1}{2}$  tsp baking powder

$\frac{3}{4}$  –1 $\frac{1}{2}$  cups dried cranberries

4 oz. white chocolate chips

For garnish:

$\frac{1}{2}$  cup dried cranberries

2 oz white chocolate chips

Cream Cheese Frosting:

4 oz cream cheese

1 1/2 cups powdered sugar

4 tsp lemon juice about 1 lemon

1/4 tsp orange extract

1 teaspoon vanilla extract

## Directions

Preheat oven to 350°F with the rack in the middle. Line a 12×16 inch baking sheet with foil or parchment paper. Set aside.

Cream together 1 $\frac{1}{4}$  cup brown sugar, 1/2 tsp salt & 1 $\frac{1}{2}$  sticks butter. Add 3 eggs & 1 $\frac{1}{2}$  tsp vanilla extract, one egg at a time

creaming the mixture in between.

Add 2 Tbsp grated ginger,  $1\frac{1}{2}$  cup flour &  $\frac{1}{2}$  tsp baking powder and stir everything together.

Add Craisins & white chocolate and fold them in.

Using wet hands or wet spatula spread the batter evenly in a 12×16 inch baking pan. Bake for about 20 minutes until the middle is baked through. Do not over bake or the bars will be very dry. Allow cooling.

Add 4 oz cream cheese,  $1\frac{1}{2}$  cups powdered sugar, 4 tsp lemon juice,  $\frac{1}{4}$  tsp orange extract & 1 tsp vanilla extract to a bowl of a mixer. Using a beater or a whip attachment beat/whip everything together until creamy, about 4-5 minutes.

Place the white chocolate in a cup and microwave for about 40-50 seconds in 7-8 increments stirring with a spoon in between, until it just starts to melt. Continue stirring until all chocolate is melted.

Transfer it to a ziplock bag and twist the end around the chocolate. When ready to drizzle, snip the end with scissors.

Spread the frosting over the cooled down crust.

Sprinkle the craisins on top. Drizzle melted white chocolate on top. Allow the bars to set until the top of the cream cheese frosting is not sticky to the touch, about 2 hours. This will make it easier to cut the bars

Trim the ends of the bars, for even edges. Cut the bars into squares, then cut the squares diagonally into triangles.