

White Chocolate Cranberry Orange Ginger Bars

Makes: Approximately 36 Small (or approx. 24 Large) Triangles

Ingredients

For the Cake Base

- 2 sticks Butter (softened, not melted)
- 1 ¼ cups firmly packed Brown Sugar
- 3 Eggs, slightly beaten
- 1 ½ tsp Vanilla Extract
- 1 ½ cups All Purpose Flour
- ½ tsp Baking Powder
- ¼ tsp Salt
- 1 teaspoon Ground Ginger
- ¼ Cup minced Crystallized Ginger
- 1 cup Dried Cranberries (preferably Organic)
- 6 oz. finely chopped White Chocolate Chunks

For the Frosting

- 1 (8 ounce) package Cream Cheese, softened
- 1/4 cup unsalted butter, softened
- 1 (16 ounce) box powdered sugar
- Orange Zest (from one Orange -- approx 1 tablespoon)
- ½ teaspoon Salt
- 1 teaspoon Vanilla
- 1/2 teaspoon Almond Extract

For Decoration

- ¾ cup Dried Cranberries (preferably Organic)
- 4 oz White Chocolate chunks

Directions:

1 Preheat oven to 350 degrees(F) with the rack in the middle. Grease and Flour a 12x16 inch baking pan (or line with parchment

paper.) Set aside.

Make the Base:

1 Cream Butter; Add Brown Sugar until well-combined. Add Eggs & Vanilla Extract, one egg at a time creaming the mixture in between. Add Flour, Baking Soda, Salt and Ground Ginger. Beat together. Add minced Crystallized Ginger, Dried Cranberries, and White Chocolate Chunks, and fold them in. Using a wet spatula, spread the batter evenly in a 12x16 inch baking pan. Bake for about 15 minutes until the middle is baked through. Do not overbake. Allow to cool.

Make the Frosting:

- **1** Beat Cream Cheese & Butter together until light and fluffy.
- **2** Beat in 1 cup of Powdered Sugar.
- **3** Add in Orange Zest, Salt & Flavorings.
- **4** Add in remaining Powdered Sugar, one cup at a time until it's all incorporated. (You can add more or less, depending upon the consistency you like best.)
- **5** Beat mixture at high speed for about 5 minutes, or until light and fluffy.

Assemble:

- 1 . Spread the frosting over the cooled down crust. Sprinkle the Dried Cranberries on top. Drizzle melted White Chocolate on top.
- 2 . Allow the bars to set in the Refrigerator 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
- 3 . Trim the ends of the bars, for even edges. Cut the bars into small squares, then cut the squares diagonally into triangles.

And, as MOM Says at the end of Any Recipe she Ever Gives Out,
"Enjoy!"

#