

# Jennifer's 22 Step Cranberry Bliss Bars

## INGREDIENTS

### Cake

- ¾ cup butter, softened
- 1 cup packed light brown sugar
- 3 eggs
- 2 tbsp minced crystallized ginger
- 2 tsp vanilla extract
- ½ tsp salt
- 1 ½ cups all purpose flour
- ½ tsp baking powder
- ¾ cup chopped sweetened dried cranberries
- 4 ounces chopped white chocolate, or white chocolate chips

### Topping

- 9 ounces cream cheese, softened (this is a 250 g brick)
- 4 ½ tbsp salted butter, softened
- 2 ¼ cups powdered (icing) sugar
- 1.5 ounces white chocolate, melted
- ½ cup chopped sweetened dried cranberries

### Drizzle

- ½ cup powdered sugar
- 1 tbsp milk
- 2 tsp butter

## INSTRUCTIONS

### Make the cake:

1. Preheat oven to 350°
2. Line a 9 x 13" glass baking dish with parchment paper.
3. Combine flour and baking powder in a small bowl and set aside.
4. Beat butter and brown sugar together with an electric stand mixer until smooth.
5. Add eggs, ginger, vanilla and salt and beat well.
6. Add in the flour gradually but do not overmix.
7. Mix in the dried cranberries and white chocolate.
8. Pour batter into glass baking dish and use an offset spatula to spread batter evenly in the pan.
9. Bake for 25 to 30 minutes or until a tester inserted in the centre comes out clean.
10. Remove from oven and allow to cool.

### Make the topping:

11. Beat cream cheese and butter together with an electric stand mixer until smooth.
12. Add the powdered sugar and salt and mix together, scraping the bowl as needed.
13. Add in the melted white chocolate and beat to combine.
14. Grasping the edges of the parchment, lift the cooled cake out of the pan and onto the counter. Spread the edges of the parchment back to easily access the entire cake surface.
15. Pour the topping onto the cake and spread it out evenly.
16. Sprinkle the dried cranberries over the top of the topping.

### Make the drizzle:

17. Whisk together powdered sugar, milk and butter.
18. Use a spoon to drizzle (or fling) the icing back and forth, diagonally, over the top of the cake.
19. Use the parchment to lift the cake back into the baking pan, being careful not to muck up the topping and drizzle.

### Finish it off:

20. Place in the fridge to allow the topping to set (minimum 2 hours).
21. Once set, remove the cake from pan and place on cutting board. Cut into small squares.
22. Refrigerate or freeze until you're ready to serve.

Recipe inspiration: Top Secret Recipes Version of Starbucks Cranberry Bliss Bar by Todd Wilbur Cranberry White Chocolate Bars (Copycat Starbucks Cranberry Bliss Bars) from celebratingsweets.com, and my own trial and error.