



Ingredients



Cookie Bars
1 stick (1/2 cup) salted butter softened to room temp.
1 cup sugar
1 egg
1 tsp vanilla
2 cups all-purpose flour
1 tsp baking powder
1/4 cup festive sprinkles

Frosting
2 cups powdered sugar
1 stick (1/2 cup) salted butter softened to room temp.
3 tbsps cream cheese softened
1 tsp vanilla
2 tbsps milk
additional sprinkles

Christmas Sugar Cookie Bars

MOM
fueling
HUNGRY
BOYS

Instructions

- Preheat oven to 350f degrees. Line a 9x9" baking pan with parchment paper.
- Beat together butter and sugar until fluffy, then beat in egg and vanilla. Finally, beat in flour and baking powder, a little at a time, until you have a thick batter. Gently stir in the sprinkles.
- Spread batter into it prepared baking pan.
- Bake at 350f degrees for 20 minutes or until golden brown. Once it's finished baking, take cookie bar out of the oven and allow to cool fully.
- Once it is cooled, carefully lift the sides of the parchment paper to pull the whole cookie bar out of the baking pan.
- To make the frosting, blend together powdered sugar, butter, cream cheese, vanilla and milk with an electric mixer. Spread frosting generously on cookie bar, and top with additional sprinkles.
- Cut into squares and serve immediately or let frosting set for a firmer feel.