

## Cranberry Bliss Bars

**Cake: 1 cup butter softened**

**1 ¼ cup light brown sugar packed**

**3 eggs**

**1 ½ tsp vanilla**

**1 tsp ground ginger**

**¼ tsp salt**

**1 ½ cups flour**

**¾ cup dried cranberries**

**6 oz. white chocolate cut into chunks**

**Frosting: 4 oz. cream cheese softened**

**3 cups icing sugar**

**4 tsp lemon juice**

**½ tsp vanilla extract**

**¼ cup dried cranberries**

**Directions: Preheat oven to 350 degrees, grease 13x 9 baking pan.**

**Cake: Beat butter and brown sugar together until smooth. Add eggs, vanilla, ginger and salt. Beat well. Gradually mix in flour until smooth. Stir in ¾ cup cranberries and white chocolate. Spread evenly in baking pan. Bake 30-35 min. until edges of cake lightly brown. Cool.**

**Frosting: Combine cream cheese, icing sugar, lemon juice and vanilla extract until smooth. Spread on cake when cooled. Sprinkle ¼ cup cranberries over frosting.**

**Allow to sit for several hours. Cut into about 30 squares.**

**Very rich!!**