

Frosted Apple Cranberry Bars

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Servings: 24

BARS

1/2 cup butter, softened
1/2 cup shortening
3/4 cup brown sugar
1/4 cup sugar
1 teaspoon vanilla extract
1/2 cup apple butter
1 3/4 cups flour
1 teaspoon cinnamon
1/2 teaspoon salt
1 1/2 cups quick oats
3/4 cup dried cranberries

FROSTING

1/2 cup butter, softened
2 tablespoons apple butter
1/4 teaspoon salt
2 cups powdered sugar
1 tablespoon whipping cream
cinnamon sugar (for topping)

Preparation Time: 20 minutes

Cook Time: 25 minutes

Preheat the oven to 350 degrees.

Spray a 9x13-inch pan with nonstick cooking spray.

In a large mixing bowl, beat the butter, shortening, brown sugar and sugar until creamy. Add the vanilla and apple butter. Beat again.

In a medium bowl, combine the flour, cinnamon, salt and oats. Slowly add to the butter mixture until thoroughly mixed.

Stir in the cranberries by hand. Spread the batter in the prepared pan.

Bake for 24 to 25 minutes. Do not overbake. Remove and let cool completely.

For the frosting: In a mixing bowl, beat the butter until creamy. Add the apple butter and salt. Beat again.

Slowly add the powdered sugar until it is all mixed in. Add the whipping cream. Beat on high for 1 to 2 minutes or until light and fluffy.

Spread the frosting on top of the cooled bars. Sprinkle with cinnamon sugar. Cut into twenty-four square bars.

Per Serving (excluding unknown items): 221 Calories; 12g Fat (49.1% calories from fat); 1g Protein; 28g Carbohydrate; trace Dietary Fiber; 22mg Cholesterol; 147mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.