

## Leftover Cranberry Sauce Bar Cookies

<http://userealbutter.com/2011/11/28/cranberry-bar-cookies-recipes/>  
from [\*CakeSpy Presents Sweet Treats for a Sugar-Filled Life\*](#) by [\*Jessie Oleson\*](#)

### **crust**

3/4 cup unsalted butter, softened  
1/3 cup sugar  
1 1/2 cups all-purpose flour  
1/4 tsp salt

### **topping:**

1 cup light corn syrup  
3/4 cup packed brown sugar (I assumed light brown sugar)  
2 tbsps unsalted butter  
1 tsp vanilla extract  
2 large eggs, beaten  
1 1/4 cups cranberry sauce or 1 cup dried cranberries  
1 1/2 cups toasted nuts of your choice (I used almonds)

Oven: 375°F. Grease a 9×13-inch baking pan. Beat the butter and sugar together in a stand mixer (paddle attachment) on medium speed until the mixture is light and fluffy. Scrape the sides down periodically. It should take about two minutes. Add the flour and salt and mix on low speed until a soft dough forms. Press the dough evenly into the bottom of the baking pan and be sure to press the edges 1/2 inch up the sides of the pan (this prevents crazy sticky messes in the end... as me how I know this). Bake on the center rack of the oven for 12-15 minutes until the crust is golden. Remove from oven and cool on a wire rack.

Reduce oven to 325°F. In a medium saucepan, combine corn syrup, brown sugar, butter, and vanilla over medium heat until mixture has melted and formed a thick syrup. Continue stirring over medium heat until bubbles form around the edges, but not boiling. Remove from heat and let cool for about 10 minutes, stirring occasionally. Whisk in the beaten eggs, stirring vigorously. Set aside. Spread the cranberry sauce evenly over the top of the baked and cooled crust (or sprinkle the dried cranberries evenly over the crust). Scatter the nuts over the cranberries. Pour the liquid sugar mixture over everything. If it's thick (mine wasn't thick) the try to get even coverage over the entire pan. Use a spatula to spread it, but take care not to disrupt the fragile crust layer. Bake 45 to 50 minutes or until the filling is lightly bubbling on the sides and looks firm in the middle. Cool completely before cutting as the filling will firm up as the bars cool. Makes 18 bars.