

# Cranberry Bars

PREP TIME: 15 MINUTES  
TOTAL TIME: 30 MINUTES  
SERVINGS: 10-12

## INGREDIENTS:

2 sticks (1 cups) unsalted butter, room temp.  
2/3 c sugar  
½ t salt  
2 t almond extract  
2 c cake flour  
1 ½ c fresh or frozen cranberries, halved



*hollybakes*  
category-dessert; bars

## DIRECTIONS:

Preheat oven to 350 degrees. Grease an 8x8 pan with cooking spray or line with parchment paper. Set aside.

In a large bowl, with a paddle attachment, cream the butter and sugar together, about 3 minutes. Mix the almond extract and salt until combined. Add the cake flour, 1 cup at a time. Blend on low speed until incorporated. Scrape down the sides of the bowl as needed.

Use about 2/3 of the dough to form the crust. Make sure to press dough to the edges of the pan. The dough is really sticky, so you'll have to gently work with it.

Sprinkle the cranberries on top, making it as even as possible. With the remaining dough, drop on top of the cranberries to form the top layer. It's okay to not cover completely.

Bake in the oven for 45-50 minutes, or until edges are slightly brown.

Cool on a cooling rack completely before cutting into bars. Store any leftovers in an air-tight container for up to 3 days.