

FROM THE KITCHEN OF...



CRANBERRY PECAN BARS

INGREDIENTS

473	GRAMS	SUGAR
9	OZ	BUTTER, MELTED
3		EGGS
10	ML	ALMOND EXTRACT
338	GRAMS	FLOUR
300	GRAMS	FRESH CRANBERRIES
90	GRAMS	PECANS, CHOPPED

STREUSEL INGREDIENTS

48	GRAMS	FLOUR
1.5	OZ	BUTTER, SOFTENED
42	GRAMS	FRESH CRANBERRIES
28	GRAMS	PECANS, CHOPPED

DIRECTIONS

- PREHEAT OVEN TO 350°. LINE BAKING 9/13 PAN WITH FOIL AND SPRAY WITH BAKING SPRAY.
- MIX SUGAR, EGGS, BUTTER AND ALMOND EXTRACT UNTIL COMBINED.
- ADD FLOUR AND MIX, THEN FOLD IN THE PECANS AND CRANBERRIES.
- ADD MIXTURE TO PAN AND BAKE FOR 30 MINUTES. WHILE THE BARS ARE BAKING MAKE THE STREUSEL TOPPING.
- TO MAKE THE STREUSEL COAT THE PECANS AND CRANBERRIES IN BUTTER THEN TOSS IN FLOUR TO COAT.
- ADD STREUSEL TO TOP OF BARS AND BAKE FOR ANOTHER 20-30 MINUTES OR UNTIL THE INTERNAL TEMPERATURE REACHES 206° F.
- COOL, CUT INTO BARS AND ENJOY!

SERVINGS:

1 9X13 PAN

TIME TO PREP:

15 MINUTES

COOK TIME:

50-60 MINUTES

COOK TEMP:

350° F