

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

SERVINGS:

1 9X13 PAN

TIME TO PREP:

15 MINUTES

COOK TIME:

50-60 MINUTES

COOK TEMP:

350° F

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!**