



17
Saturday
DEC 2011

Cranberry Cookie Bars: what to do with that leftover cranberry sauce

POSTED BY SIMPLYCOOKING101 IN RECIPES, DESSERT, GIFTS

≈ 4 COMMENTS

[\[Edit\]](#)

Tags

Recipes, Dessert, food, baking,
holiday gifts



Cranberry Cookie Bars

I always have left over cranberry sauce and never know what to do with it. Due to my preference for sweets and distinct lack of interest in turkey (or any other kind) of sandwiches that only use a teaspoon or two at a time anyway, it is always a challenge to use up. I've finally found something that tastes great and uses a lot at once – cookies!

These aren't really anything original, mostly replacing the traditional raspberry jam with the cranberry sauce in a very simple cookie crumble dough, but it was a nice combination and looks very festive.

[Printable Recipe for Cranberry Cookie Bars](#)

Ingredients:

3 cups flour

3 cups powdered sugar

3 cups ground toasted pecans

1 1/2 cups butter

1/12 teaspoons cinnamon

3 cups cranberry sauce

Procedure:

Heat the oven to 375 degrees. In a 9 x 13 pan, place a piece of foil across the bottom and spray with vegetable spray. (I do have better pans but of course I like to use the ugly one – oh well didn't really notice until I saw the picture.)



Make a foil lifter

In a large bowl stir all the ingredients except cranberry sauce together mixing well. Using your fingers, make sure that there are "lumps" and pieces to give it some texture.



Mix

Pour all but 2 cups of the dough into the pan and flatten it out using the heel of your hand or a cup. Bake for 15-20 minutes until the crust is golden brown.



Press dough in the pan

Cover with the cranberry sauce.



Add the filling

Crumble the remaining dough on top, keeping various sized chunks and leaving some open space. Bake for 20-25 minutes or until lightly browned.



Crumble the dough on top

Cool then remove from the pan using the foil handles and cut into pieces. Sprinkle with a little powdered sugar and serve.



Cranberry Cookie Bars

Enjoy!