

Sugar Cookie Bars
thefarmgirlrecipes.blogspot.com

Bars:

1 1/2 cups sugar
1 cup butter
8 oz. cream cheese, softened
1 egg
1 tsp almond extract
1 tsp vanilla
1/2 tsp baking soda
1 tsp baking powder
1/2 tsp salt
2 1/2 cups flour

Frosting:

1/2 cup butter, softened
4 oz. cream cheese, softened
4 - 4 1/2 cups powdered sugar
3-5 tbsp milk
1 tsp vanilla
food coloring, your choice
sprinkles

1. Preheat oven to 350°F. Grease large jelly-roll pan with non-stick spray and set aside.
2. In the bowl of your stand mixer, fitted with paddle attachment, beat butter, sugar, egg, cream cheese until well blended and a bit frothy. Add the vanilla and almond extract and mix well.
3. In a separate bowl mix flour, baking powder, baking soda, and salt. Add flour mixture to the butter mixture and beat for two minutes. Pour into prepared pan and bake 20 minutes. Remove and cool completely.
4. To make frosting, beat butter and cream cheese until well mixed and smooth. Add powdered sugar, milk, vanilla and food coloring (adjust powdered sugar to reach your desired consistency). Spread on top of cooled bar, decorate with sprinkles and serve. Enjoy!