

Sugar Cookie Bars with Cream-Cheese Butter Frosting from Lady With the Red Rocker

Ingredients...

1 cup butter, room temperature
2 cups sugar
4 eggs
2 tsp. vanilla extract
5 cups flour
1 tsp. salt
1/2 tsp. baking soda
parchment paper

*(Notes in parentheses are mine, just like this one. :))

Directions...

Cream butter and sugar until fluffy. (*I beat the butter and sugar together, for about 5 minutes, until it was really light and fluffy.*) Add the eggs, one at a time, mixing after each egg. Add vanilla extract and mix well. In a separate bowl, combine flour, salt, baking soda and stir with a wire whisk to mix well. Add to wet mixture and mix just until combined. Spread dough onto a greased (*I used parchment paper lined*) 13 x 18 baking sheet. (*I like parchment, 'cause there is, absolutely, no sticking. JMO. ;))*) Bake at 375 degrees for 10-15 minutes, until light golden brown or until a toothpick comes out clean. The bars won't look done so do the toothpick test. Cool completely and then frost.

Cream-Cheese Butter Frosting...

1/2 cup butter, room temperature
4 oz. cream cheese, softened
1 tsp. vanilla extract
1/4 tsp. salt
5 cups powdered sugar
1 tbsp. milk
food coloring (if desired)
sprinkles (of course)

Directions...

Combine butter and cream cheese until smooth and creamy. Add vanilla extract and salt. Add powdered sugar in 1 cup increments until combined, then add milk and mix until smooth and spreading consistency. Spread over cooled sugar cookie bars.

