

# Bar Cookies Offer Delicious Baking Alternative

(NAPSA)—If you want to “raise the bar” in your efforts at cookie making, try bar cookies.

Easy to bake, bar cookies are a satisfying treat that you mix in one bowl and bake in one pan.

These treats come in all shapes and textures, ranging from simple to sublime. Another plus is that bar cookies are easy to store. They can be left covered in the pan or wrapped individually. They can also be refrigerated or frozen to keep even longer.

The following bar cookie recipes are quick and delicious. The Pecan Cinnabars, using Fleischmann's RapidRise Yeast, combines two easy preparation methods: the yeast batter method requiring no kneading and the cool-rise method which allows rising in the refrigerator.

Cranberry Walnut Bars are made with new Karo Syrup with real Brown Sugar, which keeps them moist and flavorful.

For more recipes using Karo Syrup, visit [www.karosyrup.com](http://www.karosyrup.com). For baking tips and recipes using yeast, visit [www.breadworld.com](http://www.breadworld.com).



Pecan Cinnabars

## Ingredients

- 1¾ cups all-purpose flour
- 2 tablespoons sugar
- 1 envelope Fleischmann's RapidRise Yeast
- ½ teaspoon salt

- ¼ cup evaporated milk
- ¼ cup water
- ½ cup butter or margarine
- 1 egg yolk
- 1½ cups chopped pecans
- ½ cup sugar
- 1 teaspoon ground cinnamon

In large bowl, combine ¾ cup flour, 2 tablespoons sugar, undissolved yeast, and salt. Heat milk, water and butter until very warm (120° F to 130° F). Gradually add to dry ingredients. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg yolk and the remaining flour. Beat 2 minutes at high speed, scraping bowl occasionally. Cover; refrigerate 2 hours or up to 2 days.

Remove dough from refrigerator. Combine pecans, ½ cup sugar and cinnamon. Sprinkle ¼ of sugar mixture over a very lightly-floured work surface. Transfer dough from bowl to prepared work surface. Sprinkle ¼ of sugar mixture evenly over dough to prevent rolling pin from sticking. Roll dough to a 10- x 8-inch rectangle; sprinkle with ¼ of sugar mixture; fold ends over center. Repeat rolling, sprinkling and folding twice more using remaining sugar mixture.

Roll to 19 x 8-inch rectangle. Place on greased baking sheet. Bake at 375° F for 20 to 25 minutes or until done. Cool on sheet; cut into bars to serve. Makes 24 bars.

## Cranberry Walnut Bars

### Crust:

- 2½ cups flour
- 1 cup cold margarine cut into pieces



Easy Cranberry Walnut Bars are sweet and nutty, crispy and crunchy.

- ½ cup confectioner's sugar
- ¼ tsp. salt

### Topping:

- 1½ cups Karo® Corn Syrup with real Brown Sugar
- 4 eggs
- 3 Tbsp. butter, melted
- 1 cup sugar
- 2 cups coarsely chopped fresh or frozen cranberries
- 1 cup chopped walnuts
- 1 cup white chocolate chips

Preheat oven to 350° F. Spray 13 x 9-inch baking pan with cooking spray. In large bowl with mixer at medium

speed beat flour, margarine, confectioners' sugar and salt until mixture resembles coarse crumbs; press firmly into bottom and ¼ inch up sides of prepared pan. Bake 15 minutes or until golden brown.

Meanwhile, in large bowl beat corn syrup, eggs, butter and sugar until well blended. Stir in cranberries and walnuts. Pour over hot crust; spread evenly. Sprinkle white chocolate chips over top. Bake 25-30 minutes or until set. Cool completely on wire rack before cutting. Makes 4 dozen bars.