

Star Of The Cookie Tray



Pecans and cranberries are expected to be a favorite treat this year.

(NAPSA)—The next time you're searching for the "superstar" cookie for holiday cookie exchanges, family get-togethers and parties, here's food for thought. The standout winner may well be a delicious Pecan & Cranberry Orange Bar. Full of crunchy pecans and sweet bites of cranberry, this cookie plays up the brightest, cheeriest flavors of the season and stands out in the usual crowd of shortbread regulars. Plus, it looks absolutely dazzling on a cookie tray.

Just minutes to make, the recipe starts with a delicious pecan bar mix. You simply add dried cranberries and some orange juice and zest, then bake and take. It's quick, delicious and stunning, and you can see why it's a number-one favorite everywhere—few can resist it.

Pecan & Cranberry Orange Bars

1 package Krusteaz Pecan Bar Mix (1 pouch each crust mix, filling mix and pecans)

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter or margarine, softened

$\frac{3}{4}$ cup dried cranberries

$\frac{1}{2}$ cup orange juice

1 egg

1 teaspoon orange zest

Preheat oven to 350°F. Place crust mix in medium bowl. Cut in butter or margarine with a fork or pastry blender until crumbly. Press crust mixture into lightly greased 8x8x2-inch pan.* Bake 8-10 minutes or until edges begin to brown. Sprinkle pecans and cranberries over crust. Set aside. In medium bowl, whisk together filling mix, orange juice, egg and orange zest until blended. Immediately after stirring, pour gently over pecan and cranberry layer. Bake 28-32 minutes or until center does not jiggle when lightly shaken and top begins to brown. Cool completely before cutting. Makes 16 bars.

*** For an easy and elegant tart, press crust mixture into bottom and up sides of lightly greased 9-inch tart pan. Bake at 350°F 14-16 minutes. Set aside. Proceed as directed for bars.**

For more holiday recipes, visit www.krusteaz.com.