Sugar Cookie Bars

Description

These cookies remind me of an Archies Cake! Plus they are easy peasy! Get the kids involved… mix the dough, press it into a pan, bake for 15 minutes… frost and slice. WHAM BAM, thank you ma'am!

Summary

Yield: 1
Prep Time: 30 minutes
Category: Cookies & Bars
Cuisine: American
Tags: Football

Ingredients

- 1 cup 2 sticks unsalted butter room temp.
- 2 cup sugar
- 4 large eggs
- 2 tsp vanilla
- 1 Vanilla Bean split lengthwise and remove seeds for use
- 5 cup flour
- 1 tsp salt
- 1/2 tsp baking soda
- 1 cup *2 sticks unsalted butter room temp
- 1 1/2 tsp *vanilla
- 1/2 tsp almond extract
- 1 pinch salt
- 4 cup powdered sugar - sifted
- 4 tbsp milk

Instructions

For the Cookie Bars:

Preheat oven to 350° F. Grease and/or line a jelly roll pan (12" x 17").

In the bowl of your stand mixer, cream together the butter and sugar on medium-high speed until completely combined and fluffy (About 1 minute).

Beat the eggs in, adding one at a time (scrape down sides as needed).

Next add the vanilla extract, almond extract, and bean paste from the vanilla bean and beat until combined.

In a medium bowl, whisk together the flour, salt, and baking soda.

Add flour mixture, 1/2 cup at a time to the butter/sugar mixture and beat until just combined.

Transfer dough into prepared pan and gently press into an even layer (I found that using a piece of parchment paper was helpful as the dough was pretty sticky).

Place in preheated oven and bake for 12-16 minutes (until toothpick is inserted and comes out clean... the bars will be lightly golden on the edges).

Remove from oven and place on wire rack until cooled completely.

For the Frosting:

Place butter into the bowl of a stand mixer fitted with whisk attachment and beat on medium high until smooth (roughly 1 minute).

Add vanilla extract, almond extract, salt, and powdered sugar and beat until combined.

Add milk 1 tablespoon at a time and beat until fluffy and smooth.

Add food coloring if desired.

Spread evenly over cooled cookie bars, add sprinkles (if desired), slice into squares, and serve.