

Red Velvet Sugar Cookie Bars with Cream Cheese Frosting

by Lynn's Recipes



Lynn demonstrates how to make a great dessert, Red Velvet Sugar Cookie Bars with Cream Cheese Frosting. This would be a great dessert or snack. From the Recipe Critic.

Ingredients:

Cookie Bars:

- >
- 3-1/3 cups flour
- ¼ cup unsweetened cocoa
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 cup butter, softened
- 1-1/2 cups sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 Tablespoons (one 1-ounce bottle) red food coloring

Cream Cheese Frosting:

- 2 (8 ounce) packages cream cheese, softened
- ½ cup butter, softened
- 2 cups sifted powdered sugar
- 1 teaspoon vanilla

Preheat oven to 350°. Line a 9x13" pan with aluminum foil and spray it with cooking spray. This will ensure that the bars lift out easily and are easy to cut.

Red Velvet Sugar Cookie Bars with Cream Cheese Frosting

by Lynn's Recipes

In a medium bowl, whisk together flour, cocoa, salt and baking powder. Set aside.

In a mixing bowl, cream together 1 cup softened butter and sugar until light and creamy, about 2-3 minutes. Beat in the eggs, vanilla and food coloring until well combined.

Add the flour mixture and mix until a soft dough forms. Press into the bottom of the 9x13" pan. Bake for about 20 minutes until the edges start to pull away from the sides and a toothpick entered into the center comes out clean. Allow to completely cool before frosting.

To make the frosting, beat together the cream cheese and butter. Add the powdered sugar and vanilla. Beat until smooth. Frost the top of the cooled bars. Remove from pan and cut into squares.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: February 2014
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)