

White Chocolate Chip Cookie Bars by Lynn's Recipes



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A delicious sweet treat. This makes a lot of cookies, so it is great for a family gathering or to take to a get together. Super easy!

Ingredients:

Cookie Bars:

- 2 sticks butter, softened
- 1 box or bag (16 ounces) light brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 bag (12 ounces) white chocolate chips

Blend butter, light brown sugar, eggs and vanilla together in a mixer. Once this is all incorporated, add the flour, baking powder and salt. Mix until all blended together. Stir in the white chocolate chips.

Spread in a jelly roll pan (15-1/2x10-1/2x1") that has been sprayed with cooking spray. Bake in a preheated oven at 325° for 25 minutes, or until a toothpick comes out clean. Let cool completely on a cooling rack.

Frosting:

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- 1 (8 ounce) package of cream cheese, softened
- 1 stick butter, softened
- 1 box or bag (16 ounces) powdered sugar
- 1 teaspoon vanilla

Cream the cream cheese and butter until fluffy. Add the powdered sugar and vanilla and continue beating until all incorporated and smooth.

Spread this mixture on the completely cooled cookie bars. Refrigerate until frosting is hard. Cut into bars and serve on a platter or plate. Keep refrigerated.

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