

Soft Sugar Cookie Bars(THM S)

Makes approximately 12 cookie squares

Cookie Crust:

- 1 ½ cups THM Baking Blend
- ¼ tsp mineral salt
- 1 tsp baking powder
- ½ cup softened butter (or vegan butter for DF)
- 1/2 cup powdered THM Gentle Sweet (or Pyure)
- 2 eggs
- 2 tsp vanilla extract

Frosting:

- 1 cup powdered THM Gentle Sweet (or Pyure)
- ½ cup softened butter (or vegan butter for DF)
- Pinch of mineral salt
- 1 tsp vanilla extract
- 1 Tbsp heavy whipping cream (or coconut cream for DF)
- All natural food coloring (optional)

Instructions:

Preheat oven to 350F. Grease an 8x8 pan with coconut oil spray.

In a medium bowl, whisk together Baking Blend, salt, and baking powder.

Cream together butter and sweetener until light and fluffy. Beat in the egg and vanilla extract.

Combine dry and wet ingredients, mix well.

Press cookie batter into the bottom of the pan until evenly spread and flat. Bake for 22 minutes (or until golden brown).

Cool on a wire rack, making sure they are cooled completely before applying the frosting.

Make the frosting: In a large mixing bowl, beat together butter, sweetener and salt on low. Increase to medium and beat for 3 minutes. Add vanilla, heavy whipping cream (or coconut cream) and food coloring (if using).

Evenly spread the frosting over the cooled cookie bars and top with optional sprinkles!