

# 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

# Sugar Cookie Bars

**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

# Sugar Cookie Bars

## 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.

# Sugar Cookie Bars

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.