

## Firecracker Bars

### For the bars:

- 3/4 cup unsalted butter, room temperature (1.5 sticks)
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla
- 2 1/4 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

### For the frosting:

- 1 stick butter, room temperature
- 3 cups powdered sugar
- 1/4 teaspoon vanilla
- 3 tablespoons milk
- red, white and blue sprinkles
- red white and blue M&M's
- white chocolate chips



Preheat oven to 375. Spray 9x13 pan or line with heavy foil and generously spray the foil.

Cream together butter and sugar until light and fluffy. Add the eggs and vanilla and mix well. Slowly stir in the flour, baking powder and salt. Mix until just combined.

Press the cookie mixture evenly in the baking pan. Bake for 10-13 minutes, do not overbake. Bars should be barely set in the center without browned edges. Cool completely.

### Frosting:

Add the butter and powdered sugar to a mixing bowl and cream together with an electric mixer until smooth and fluffy, about 3-5 minutes. Add vanilla and mix. Add as much milk as needed to reach a good soft frosting consistency.

Smooth frosting over the bars and sprinkle with toppings. Store bars in an airtight container at room temperature for up to 2 days and in the refrigerator up to five days.