

## Gingerbread Bars

- 1/2 cup butter, melted
- 3/4 cup granulated sugar
- 1/4 cup brown sugar
- 1/2 teaspoon vanilla extract
- 1/3 cup molasses
- 1 egg
- 2 teaspoons baking soda
- 2 cups all-purpose flour
- 1 Tablespoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt



### Cream Cheese Frosting: (or just dust with powdered sugar)

- 1/2 cup butter, softened
  - 1 8-ounce package cream cheese, softened
  - 1 lb. (3 3/4 cups) powdered sugar
  - 1 teaspoon vanilla extract
1. Preheat oven to 350 degrees. Line a 13x9 pan with heavy-duty foil, making sure you have a good-sized overhang.
  2. In a large bowl, beat butter, sugar, brown sugar, vanilla, and molasses on medium speed until creamy.
  3. Add the egg and stir until completely incorporated. Add baking soda, flour, spices, and salt and mix until well combined. Spread dough into prepared pan, using clean hands or a rubber spatula to press the dough to the edges of the pan. Bake for 15-20 minutes; do not overbake! Cool in a pan with a wire rack.
  4. For the frosting: Cream together the butter and cream cheese. Add the powdered sugar and vanilla. Slowly mix on low and then beat it on high until fluffy.
  5. When bars have cooled, frost with cream cheese frosting or dust lightly with powdered sugar. Lift bars from pan, fold foil down and cut into squares.