

Requested Holiday-Go-Round recipes

CRANBERRY BARS

2 eggs
1/2 C softened butter
1 1/2 C sugar
1 tsp vanilla
1 1/2 C flour
1 tsp salt
1 tsp baking powder
2 C cranberries (whole, fresh or frozen)
1/2 C chopped nuts

Frosting:

2 to 2 1/2 C powdered sugar
3 oz. cream cheese
1 tsp milk
1/2 C softened butter
1 tsp vanilla

Cream eggs, 1/2 C butter, sugar and 1 tsp. vanilla. Add flour, salt, baking powder, cranberries and nuts. Spread in a greased 9 x 13 pan. Bake at 350 degrees for 35-40 minutes.

For frosting, mix powdered sugar, cream cheese, milk, 1/2 C butter and 1 tsp. vanilla. Spread over cooled bars.

CRANBERRY ORANGE CHEESE BALL

Combine the following:

8 oz. softened cream cheese
2 TBSP orange juice concentrate
1/4 tsp. grated orange peel
1/8 tsp. cinnamon
1/4 C chopped pecans
1/4 C chopped dried cranberries
1/4 C powdered sugar

Roll into a ball and then roll in chopped pecans. Chill until firm and serve with vanilla wafers or animal crackers.