

Pineapple Sugar Cookie Bars w/ Pineapple Vanilla Icing

Ingredients:

- 1/4 cup of unsalted butter, room temperature
- 2-ounces (1/4 cup) cream cheese, room temperature
- 1 cup white granulated sugar
- 1 egg, room temperature
- 1 teaspoon vanilla extract
- 1 tablespoon pineapple juice
- 1/4 teaspoon salt
- 2-1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon cornstarch
- 1/2 cup finely diced candied pineapple



Pineapple vanilla icing:

- 2 tablespoons butter, melted
- 3 cups powdered sugar
- 1-1/2 tablespoons pineapple juice
- 1 tablespoon crushed pineapple
- 1 teaspoon vanilla extract
- 1 tablespoon corn syrup

Directions:

Preheat oven to 350-degrees and line an 8-inch x 8-inch baking pan with parchment paper. Spray the bottom and sides with baking spray and set aside. In the bowl of a stand mixer, affixed with the paddle attachment, add the butter, and cream cheese. Mix on medium-high speed until light and creamy. Add the sugar and mix until fluffy. Add the egg to the mixture. Mix in the vanilla extract, pineapple juice and salt. Mix until combined.

Change the mixer to low speed and add the flour, baking powder and cornstarch. Mix until barely combined. Add in the candied pineapple. Mix until just combined.

Remove the bowl from the mixer and dump the dough out into the prepared 8-inch x 8-inch baking pan, pressing into an even layer.

Bake cookie bars in 350-degree oven for 28-30 minutes, or just until the center is set and not jiggly. Remove cookie bars from the oven and let them set in the pan until cooled. Once cooled, prepare the icing.

Icing:

In a medium sized bowl, mix together the melted butter, powdered sugar, pineapple juice, crushed pineapple, vanilla extract and corn syrup. Add warm water a teaspoon at a time, to thin out the icing or add additional amounts of powder sugar to thicken the icing.

NOTES:

Store cookie bars in an airtight container at room temperature. Cookies stay fresh for 4-5 days.