

Fruitcake Sugar Cookie Bars

These cookie bars might just be the perfect fuss-free holiday dessert. Bake the sugar cookie dough, cut into squares, and have fun with colored frostings and sprinkles.

Ingredients:

- 1 (16.5 oz) tube Pillsbury™ Sugar Cookie Dough
- 3/4 cup Paradise™ Old English Fruit & Peel Mix
- 1/2 cup (1 stick) unsalted butter, softened
- 2 3/4 cups confectioners' sugar
- 3 tbs low-fat milk, plus more as needed
- 1/2 tsp vanilla extract
- Red or green food coloring (optional)
- Sprinkles, to decorate



Directions:

Preheat oven to 350°F. In a medium bowl, combine the cookie dough and fruit mix. Line a 9x9-inch baking pan with parchment, making sure there is overhang on two sides. Lightly coat parchment with the cooking spray. Press cookie dough into pan in an even layer. Bake 20–25 min., until set and golden brown. Cool completely on wire rack.

In a mixing bowl, using a hand mixer or stand mixer, combine the butter, confectioners' sugar, milk, and vanilla. Mix on low speed until smooth, adding more milk if needed to make spreadable. Increase speed to medium, then whip 2–3 min., until light and fluffy. Stir the food coloring into frosting until desired shade is reached, if desired.

Remove cookies from pan by lifting the parchment. Use a sharp knife to cut into 16 squares. Using a spatula, spread on frosting and decorate with the sprinkles. Store in an airtight container for up to 5 days.

This recipe is featured in the [December 2023 issue of Savory Magazine](#) for Giant Food, Giant Food Stores, Martins Food, and Stop & Shop.