

# Cookie & Dessert Bars made from Ultra Moist and NE Crumb Cake Base

## Raspberry Princess Bars

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

### What you'll need:

#### Base

1. 2 lbs., 8 oz. Ultra Moist Base (#6730150) or New England Crumb Cake Base (#6320150)
2. 8 oz. unsalted butter (cold)
3. 8 oz. chopped walnuts
4. 8 oz. shredded coconut
5. 2 lbs. raspberry filling (we recommend our Raspberry Turnover Filling, #7811420)

#### Topping

1. 1 lb., 3 oz. Gourmet Butter Streusel (#5157412)
2. 4 oz. shredded coconut
3. 4 oz. chopped walnuts
4. 2 oz. melted butter

### What you'll do:

1. Put mix, walnuts and shredded coconut in bowl with paddle; mix on 1st speed until combined
2. Add cold butter and mix until crumbly (butter chunks about pea-sized - about 3-5 minutes on 1st speed)
3. Spray a half sheet with pan release and spread mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down
4. Soften raspberry filling in microwave (about 1 minute, stirring halfway through); spread filling evenly over mixture in pan
5. Create topping: combine all ingredients in mixer until crumbly
6. Sprinkle topping over raspberry filling
7. **Bake at 350°F** for 22-26 minutes, until golden brown

Cut into any size or shape and enjoy!



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## Peanut Butter and Jelly Bars

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

### What you'll need:

1. 5 lbs. Ultra Moist Base (#6730150) or New England Crumb Cake Base (#6320150)
2. 12 oz. unsalted butter (softened)
3. 2 lbs., 12 oz. crunchy peanut butter
4. 1 lb., 10 oz. of grape or other flavored jelly or jam

### What you'll do:

1. Combine first three ingredients in bowl with paddle; mix until combined, but crumbly (1-3 minutes on 1st speed)
2. Spray a half sheet with pan release and spread about 2/3 of the mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down
3. Spread jelly/jam over the mixture, topping completely
4. Sprinkle remaining 1/3 of the mixture over the top
7. **Bake at 350°F** for 22-28 minutes, until golden brown

### Alternate flavor: *Chocolate Peanut Butter*

In place of jelly/jam, top first layer generously with chocolate chips (about 1 lb., 8 oz.); finish with the remaining 1/3 mixture and bake. Try peanut butter chips, too!

Cut into any size or shape and enjoy!



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## Lemon Sunshine Bars

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

### What you'll need:

1. 3 lbs., 8 oz. Ultra Moist Base (#6730150) or New England Crumb Cake Base (#6320150)
2. 8 oz. unsalted butter (softened)
3. 8 oz. shortening
4. 6 oz. lemon icing fruit
5. 2 lbs. lemon filling (we recommend our Lemon Pie Filling, #7809438)
6. 8 oz. shredded coconut, if desired



### What you'll do:

1. Add lemon icing fruit to the dry mix and mix until incorporated (about 1 min. on 1st speed)
2. Add butter, shortening and coconut (if desired) and mix until crumbly (about 2-4 min. on 1st speed)
3. Spray a half sheet with pan release and spread about 2/3 of the mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down  
*Note: for best results, use mixture from the top of the bowl for the first layer, reserving drier mixture for the topping*
4. Spread lemon pie filling over the mixture, topping completely
5. Sprinkle remaining 1/3 of the mixture over the top
6. **Bake at 350°F** for 22-28 minutes, until golden brown

Cut into any size or shape and enjoy!

**Alternate flavors:** try using cherry icing fruit and cherry pie filling or any other fruit in place of lemon for a variety of flavors to suit any taste.

