

## Brown Sugar Cranberry Bars



### Bars

1/2 cup water  
1/2 cup dried cranberries  
11 tablespoons butter or margarine  
1 cup packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
1 package Yumee Yumee Dreamees mix  
1/2 teaspoon ground cinnamon  
1/4 cup finely chopped pecans, optional

### Topping

2 tablespoons brown sugar

**In a small microwave-safe bowl or cup**, heat water for 1 minute. Remove water from microwave and add cranberries. Allow cranberries to sit for 5 minutes and drain.

**In a large microwave safe bowl**, melt butter on high for 1 minute. Heat butter an additional 10 to 15 seconds, if necessary. Remove bowl from microwave. Add brown sugar to butter and mix well. Add eggs and vanilla extract, mix well.

**In a medium bowl**, combine Yumee Yumee Dreamees mix and cinnamon. Mix well. Toss to coat drained cranberries with dry ingredients. Add dry ingredients to the butter and brown sugar mixture. Mix and stir until all the dry ingredients are fully incorporated. Add pecans, if desired. Mix well. Pour bar mixture into a lightly greased 9-inch pie plate. Evenly spread the bar mixture to the edge of the pie plate using a spatula.

**Place** an inverted small glass bowl or ramekin in the center of the microwave turntable. Place pie plate on top of the inverted glass bowl. Cook on high for 6 minutes. Check bars and continue cooking, checking bars every 30 seconds, for an additional 3 1/2 minutes. Bars are done when center appears dry. Do not over cook bars.

**Remove** bars from microwave. Sprinkle tops of bars with brown sugar and gently press sugar into bars. Cool on a wire rack for 1 hour. Cut into 1 1/2-inch square bars. Store bars at room temperature in an airtight container between sheets of wax paper.

**Cook's Note:** The top of the bars will have little holes. This is a result of the microwave cooking process versus conventional baking methods. Recipe was tested in a 700 watt microwave oven with a turntable.

Yumee Yumee