

Raspberry Pie Bars



- Prep Time: 1 hour
- Cool Time: 30 minutes
- Total Time: 1 hour 30 minutes
- Servings: 24-36 bars

Ingredients:

1 cup butter, softened
¼ cup sugar
3 cups flour
3 teaspoons baking powder
1 teaspoon salt
2 eggs
½ cup milk
1 teaspoon vanilla extract
1 can (21 ounces) raspberry pie filling

Frosting:

2 Tablespoons butter, softened
1 ounce of cream cheese, softened
2 Tablespoons marshmallow crème
½ cup plus 1 Tablespoon powdered sugar
1 Tablespoon milk

Instructions:

1. In a large mixing bowl, cream butter and sugar.
2. In a separate small bowl, combine the flour, baking powder and salt.
3. In a separate small bowl, combine the eggs, milk and vanilla.
4. Add the dry ingredients to the creamed mixture alternatively with the egg mixture; mix well.
5. Divide dough in half, chill for at least 30 minutes until firm.
6. Roll out one portion of the dough into a 15-9 in. rectangle baking pan.
7. Spread with raspberry pie filling.
8. Roll out remaining dough and cut into strips making a lattice over the crust.
9. Bake at 350 degrees for 30 minutes or until golden brown. Cool on a wire rack.

Frosting:

1. In a mixing bowl, beat the butter, cream cheese and marshmallow crème until smooth.
2. Add the powdered sugar and milk, mix well.
3. Drizzle over bars
4. Refrigerate until set before cutting.