

RV Friendly Firecracker Bars



These sugar cookie bars are giving the traditional 4th of July favorites a run for their money. They are tasty, RV friendly and best of all, delicious!

The whole thing gets topped with a tasty home-made frosting and garnished with some very patriotic M&M's. This makes for a very festive and delicious 4th of July treat. Since M&M's come in special holiday colors year-round, you can make these for any occasion. Valentine's Day, St. Patrick's Day, Easter, Halloween, Christmas and more.

Preparation:

Preheat oven to 375. Spray 9x13 pan or line with heavy foil and generously spray the foil.

For the bars:

- 3/4 cup unsalted butter, room temperature (1.5 sticks)
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla
- 2 1/4 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

Begin by mixing the sugar and butter until it's light and fluffy. Add eggs and vanilla and mix well until the entire mixture has a creamy texture.



Slowly stir in the flour, salt and baking powder. Mix until just combined. Press into a 13x9 pan. Bake for 10-13 minutes, do not overbake. Center should be just set and edges not browned yet. Cool completely.



For the Frosting

- 1 stick butter, room temperature
- 3 cups powdered sugar
- 1/4 teaspoon vanilla
- 3 tablespoons milk
- red, white and blue sprinkles
- red white and blue M&M's
- white chocolate chips

Mix butter and powdered sugar for 3-5 minutes until light and fluffy. Add vanilla and continue to mix well. Add milk 1 tablespoon at a time until you get the smooth consistency that you want.

Spread evenly on the cookie and top with M&M's, white chocolate chips and sprinkles. (You can get creative here and decorate with whatever you'd like.)



BONUS: Recipe can be cut in half easily.

Storage:

Store bars in an airtight container at room temperature for up to 2 days or 5 days in the refrigerator.