

cranberry PECAN squares



1 package 1-2-3 Gluten Free® Lindsay's
Lipsmackin' Roll-out & Cut Sugar Cookies
2 sticks unsalted butter or unsalted margarine
4 Tbsp. water

FILLING

4 large eggs, room temperature
1 cup corn syrup (light or dark will work)
3 Tbsp. unsalted butter or unsalted
margarine, melted
2¼ cups fresh or frozen cranberries,
coarsely chopped
1 cup pecans, chopped

- ① Preheat oven to 350° F. Spray 9x13-inch pan with non-stick spray.
- ② In bowl of mixer with paddle attachment, place Cookie Mix, butter/margarine and water. Blend well. Spread dough in pan. Bake until lightly golden brown, approximately 20-23 minutes.
- ③ While crust is baking, prepare filling. In bowl of mixer with paddle attachment (or in a large bowl and using a whisk), beat eggs, corn syrup and butter/margarine until well blended. Stir in cranberries and nuts. Immediately pour over hot crust. Spread evenly.
- ④ Bake 25-30 minutes or until set. Cool completely. Cut into squares. Serve.

