

# Christmas Cookie Recipes from December Fellowship

## **Italian Lemon Drop Cookies**

Shared by: Laura Harman

½ cup sugar	3 teaspoons baking powder
1 stick butter, softened	⅛ teaspoon salt
3 large eggs	3 cups confectioners sugar
1 ½ teaspoons lemon extract	¼ cup water
2 cups flour	1 teaspoon lemon extract

Preheat oven to 350. Mix flour, baking powder, and salt in a large bowl. Set aside. Cream sugar and butter. Add eggs and lemon extract and beat well. Add flour mixture, mix well until smooth texture. (Dough will be a bit sticky) If dough seems light colored, add a drop or 2 of yellow food coloring. Chill dough until firm. With a small cookie scoop, drop dough onto slightly greased cookie sheets, about 2 inches apart. Bake for 12-15 min, or until firm and light brown. Remove cookies and cool completely. Combine icing ingredients until smooth. Dip tops of cooled cookies in glaze. Top with sprinkles or a little lemon zest while the glaze is still wet. Store in an airtight container.

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## **Brownie Truffles**

Shared by: Laura Harman

1 - 19oz pkg brownie mix (13x9 pan size)  
2 Tablespoons chocolate syrup  
2 Tablespoons corn syrup  
¼ cup water  
Sprinkles

Place dry brownie mix in a large microwave safe bowl and microwave in 30-sec increments, stirring between each for a total of 2 minutes. (This is to cook the flour to prevent foodborne illness). Allow the mix to cool about 5 minutes. Then add the corn syrup, chocolate syrup and water. Stir well until combined and no lumps remain. Line baking sheet with parchment paper. Dampen hands a bit. Scoop out tablespoons of mixture, roll into a ball and roll in sprinkles, and place on parchment paper. Chill in refrigerator for at least one hour. Serve chilled or room temp.

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### **White Chocolate Macaroon Cookies**

Shared by: Laura Harman

1 pouch (18 oz) sugar cookie mix	1 $\frac{2}{3}$ cup white vanilla baking chips
$\frac{1}{2}$ cup margarine, softened	$\frac{1}{2}$ teaspoon coconut extract
1 egg	1 teaspoon shortening
1 cup flaked coconut	white sparkling sugar

Heat oven to 375. In large bowl, stir cookie mix, butter, egg coconut, 1 cup of the chips and extract until dough forms. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet. Bake 9-11 minutes. Cool 1 min before removing from cookie sheet. Cool completely. In small microwavable bowl, microwave remaining  $\frac{2}{3}$  cup chips and shortening on high 30-60 seconds, stirring every 30 seconds until smooth. Drizzle over cookies. Sprinkle with sugars as desired.

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### **Cranberry Orange Shortbread Cookies**

Shared by: Laura Harman

$\frac{1}{2}$ cup Craisins	1 tsp almond extract
$\frac{3}{4}$ cup sugar, divided	zest of 1 orange
2 $\frac{1}{2}$ cups flour	1-2 Tbsp fresh orange juice
1 cup butter, cubed and cold	additional sugar to coat cookies before baking

Combine craisins and  $\frac{1}{4}$  cup sugar in food processor and process just until the cranberries are broken down into small pieces. Set aside. Combine flour and sugar in a large bowl. Cut in butter. You want very fine crumbs. Stir in extract, craisins/sugar mixture, zest and orange juice. Use your hands to knead dough until it comes together to form a ball. If crumbly add OJ, one Tbsp at a time until dough comes together. Shape dough into a log about two inches in diameter and wrap in plastic wrap. Refrigerate for two hours or up to 72 hours.

Preheat oven to 325. Line cookie sheets with parchment paper. Cut slices about  $\frac{1}{4}$  inch thick. Place about a half cup sugar in a bowl and coat the cookie slices with sugar. Place on baking sheet and bake 12-15 minutes or just until cookies are set. Do NOT overbake. Let cool several minutes before removing from sheet. Cool completely. Can freeze for up to 3 months.

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### **Russian Tea Cakes**

Shared by: Laura Harman

1 cup margarine, softened	2 ¼ cup flour
½ cup confectioners sugar	¼ tsp salt
1 tsp vanilla	¾ cup finely chopped nuts

Heat oven to 400. Mix margarine, sugar, and vanilla thoroughly. Stir in flour, salt, and nuts together. With hands, work in flour mixture until dough holds together. Scoop dough into balls (about 1 Tablespoon each) Place on ungreased baking sheet. Bake 10-12 min or until set, but not brown. Cool completely. Before serving, roll in confectioners sugar. Yield: about 4 dozen

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### **Old-Fashioned Molasses Cookies**

Shared by: Laura Harman

1 ½ c sugar	5 ½ c flour
1 c shortening	1 ½ tsp cinnamon
2 eggs	1 tsp ginger
½ c molasses	1 tsp cloves
3 tsp baking soda	1 tsp salt
½ c water	

Mix sugar, shortening, eggs and molasses. Dissolve soda in water then stir into mixture. Stir in remaining ingredients. Cover and refrigerate at least 2 hours.

Heat oven to 375. Roll dough to ¼ inch. Cut with cookie cutters. Place about 2 inches apart on greased cookie sheets. Bake until light brown, 8-10 min. Cool, frost bottoms. Let stand 2-3 hours before storing to allow frosting to firm.

### **Butter Frosting (for Molasses cookies)**

⅓ c margarine, room temperature  
3 cups confectioners sugar  
1 ½ tsp vanilla  
About 2 Tbsp milk

Cream margarine, sugar and vanilla. Beat in enough milk to make it spreadable.

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### **Forgotten Kisses**

Shared by: GerryAnn Westcott

2 egg whites	1 t vanilla
pinch of salt	1 c chocolate chips
1/4 t cream of tartar	colored sprinkles
3/4 c sugar	

Heat oven to 350. Beat whites till foamy, add salt and cream of tartar. Beat till stiff, then gradually beat in sugar. Stir in vanilla and chips.

Using a small teaspoon, drop on waxed paper or parchment on ungreased cookie sheet. Sprinkle with colored sugar.

Place in oven and turn off heat. Leave in oven for 5 hours or overnight without peeking.

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### **Nutty Orange Spritz Strips**

Shared by: GerryAnn Westcott

3/4 c butter, softened	1/4 t salt
1 c sugar	2 T orange juice
1 egg	1 c chocolate chips
2 t grated orange peel	1 T shortening
2 3/4 c flour	1 c finely chopped walnuts
1 t baking powder	

Cream butter and sugar. Beat in egg and peel. Combine flour, baking powder and salt; add alternately with orange juice. Using a cookie press fitted with a bar disk, form dough into long strips on ungreased baking sheets. Cut each strip into 3" pieces. Bake at 350 for 12-14 min or until edges are golden. Cool. Melt chocolate and shortening; stir until smooth. Dip each end of the cookies in chocolate, then in walnuts. Place on waxed paper. Let stand until hardened. Yield about 4 dozen.

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### **Russian Tea Cakes**

Shared by: GerryAnn Westcott

1 c margarine, softened	2 1/4 c flour
1/2 c sifted x sugar	1/4 t salt
1 t vanilla	3/4 c finely chopped nuts

Heat oven to 400. Mix margarine, sugar, vanilla thoroughly. Stir flour, salt and nuts together. With hands, work in flour mixture till dough holds together. Scoop dough into 1" balls. Place on ungreased baking sheet. (Close, but not touching.) Bake 10-12 min or until set, but not brown. Cool. Before serving, roll in x sugar. Yield: about 4 doz.

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### **Cookie Monster's Cookie Dough**

Sesame Street Library

Shared by: GerryAnn Westcott

3/4 c margarine  
1 c sugar  
2 eggs  
1 t vanilla  
1 1/2 c flour  
1 t baking powder  
1 t salt

Blend margarine and sugar and add all other ingredients. Refrigerate at least 1 hour. Heat oven to 400. Roll and cut out. Bake 8 min.

### **Marbled Icing for Cookies**

2 1/2 c X sugar  
4 T warm (105-115) water  
2 t meringue powder  
1/2 t cream of tartar  
liquid food color

Combine all ingredients except coloring in bowl of mixer. Beat at low speed till moistened. Beat at medium 1-3 min till slightly thickened and glossy. If too thick, add additional T water. (Should be thin enough to drizzle) Spoon 1/2 c icing into a shallow bowl. Cover remaining icing with a damp paper towel. Place 2-3 drops of food color on icing. Dip top of cookie into icing (drag through) letting excess drip on wax paper. Quickly turn cookie upright and let drip on waxed paper. Allow to thoroughly set before stacking. Repeat until all are frosted.

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### **Cherry Chocolate Chip Cookie**

Shared by: Sandy Goehle

2 c flour	1/2 T vanilla
1/2 t salt	3/4 c chopped maraschino cherries
1 c unsalted butter	2/3 c mini chocolate chips
1/2 c powdered sugar	

Cream butter, sugar, and vanilla together. Add the flour and salt. Lay the maraschino cherries on a paper towel to dry, then fold in cherries and chocolate chips. Form the dough into 2" log and wrap in plastic; refrigerate 1 ½ hours, or freeze log before cooking.

Preheat the oven to 325 degrees and line your baking sheet with parchment. When ready to bake, cut slices 1/4 - 1/3" thick and place on sheet about 1" apart. (No need to defrost, can slice and bake immediately.) If the dough crumbles, press back into the log. Pop the tray into the freezer for 5-10 minutes. Bake 18-20 minutes, rotating after 10 minutes. They will turn golden on the top and bottom. Cool for 10 minutes on the baking sheet, then transfer to cooling rack.

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### **Spritz**

Shared by: Ruth Hedin

1/2 lb butter  
1/2 c sugar  
1 egg yolk  
2 c flour  
½ tsp almond extract

Bake at 400 degrees for 10 minutes. Check early to ensure they don't burn.

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### **Pepper Kakor**

Shared by: Ruth Hedin

¾ c shortening	2 tsp. baking soda
1 c brown sugar	½ tsp. cloves
1 egg	1 tsp. cinnamon
4 tbsp molasses	1 tsp. ginger
¼ tsp. salt	
2 ¼ c flour	

Chill in refrigerator. Roll thin, then bake for 10 minutes at 350 degrees. Keep an eye on them a bit early to ensure they don't burn.

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## **Sugar Cookie Bars**

NYT Cooking

Shared by: Jen Wideman

### For the Bars

1 cup/225 grams unsalted butter (2 sticks), at room temperature, plus more for greasing the pan

2¾ cups/350 grams all-purpose flour

½ teaspoon fine sea salt

1 (8-ounce/225-gram) package cream cheese, at room temperature

1½ cups/300 grams granulated sugar

1 large egg

2 teaspoons vanilla extract

### For the Frosting

6 tablespoons/85 grams unsalted butter (¾ stick), at room temperature

2 cups/245 grams confectioners' sugar

1 tablespoon milk or heavy cream, plus more as needed

1 teaspoon fresh lemon juice, plus more as needed

1 teaspoon vanilla extract, plus more as needed

¼ teaspoon fine sea salt

A drop or two of gel food coloring (optional)

Assorted sprinkles, for decorating (optional)

## PREPARATION

### Step 1

Heat oven to 350 degrees. Lightly butter a 9-by-13-inch baking pan. Line the pan with parchment paper, running it up the two long sides of the pan and letting it extend past the rim by about 2 inches.

### Step 2

Make the bars: In a medium bowl, whisk together the flour and salt. In a large bowl with an electric mixer, or in the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese on medium speed until well blended, about 1 minute. Add the granulated sugar and beat until smooth, about 1 minute. Add the egg and vanilla and beat on low speed until well combined, about 1 minute. Turn off the mixer and scrape down the bowl with a rubber spatula. Gradually add the flour mixture, mixing on low speed just until blended, about 1 minute.

### Step 3

Using a spatula, scrape the dough into the prepared baking pan and spread it into an even layer. Bake just until the edges are starting to turn light golden brown, and a toothpick inserted in the middle has moist crumbs, 20 to 25 minutes. (Do not overbake! The bars should be quite moist, and almost slightly underbaked in the middle.) Remove the pan from the oven and set it on a wire rack. Let cool completely. When fully cooled, remove the bars from the pan using the overhanging parchment paper.

#### Step 4

Make the frosting: Place the butter in the bowl of a stand mixer fitted with the paddle attachment. Beat the butter on medium speed until creamy, about 1 minute. Add 1 cup confectioners' sugar, beating on low speed until fully combined, then repeat with remaining 1 cup confectioners' sugar. Add the 1 tablespoon milk or heavy cream, 1 teaspoon lemon juice, the vanilla, salt and food coloring, if using, and beat on medium speed until the frosting is light and fluffy, scraping down the sides halfway through, about 4 minutes. Add more milk if needed to thin out the mixture. Add lemon juice and vanilla to taste.

#### Step 5

Using a spatula, spread the frosting on top, then decorate with sprinkles, if using. Cut into 20 bars and serve.

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### **Icebox Pinwheel Cookies**

<https://edibleloweralabama.ediblecommunities.com/recipes/icebox-pinwheel-holiday-cookies>

Shared by: Jen Wideman

3 cups all-purpose flour  
1 tsp. baking powder  
½ tsp. kosher salt  
1 cup (8 ounces) unsalted butter, at room temperature  
1¼ cups granulated sugar  
2 eggs  
1 tsp. vanilla extract  
red and green gel food coloring  
red or green coarse decorating sugar, for decorating

1. Sift the flour and baking powder into a bowl, then whisk in the salt. In the bowl of a stand mixer fitted with the paddle attachment, combine butter and granulated sugar and beat on medium speed for about 3 minutes, until light and creamy. Add the eggs, one at a time, beating after each addition until incorporated. Add the vanilla and beat until combined. On low speed, add the flour mixture and beat just until incorporated.
2. Scrape the dough onto a lightly floured work surface and divide it into three equal portions. Using your hands, shape one portion into an even 4 by 6-inch rectangle. Wrap the rectangle in plastic wrap.
3. Return one of the remaining dough portions to the mixer bowl, add the red gel food coloring, and mix the dough on low speed until evenly colored. Dust the work surface with fresh flour, scrape the red dough out onto it, and then shape the dough into an even 4 by 6-inch rectangle. Wrap the rectangle in plastic wrap.



4. Wash and dry the mixer bowl and paddle, then repeat with the remaining portion of dough, adding the green gel food coloring and shaping the dough into a rectangle. Refrigerate all of the dough for 30 minutes.
  5. Spoon the coarse sugar onto a large, flat plate or baking pan, creating a thin, even layer.
  6. On a lightly floured, large work surface, roll out each dough rectangle into a rectangle about 11 by 7 inches.
  7. Starting with the white dough as the base, stack the rectangles on top of one another. Run the rolling pin over the stack a few times to make sure everything is even and to compress it a little. The stack will roll out a few inches larger. Now, using a sharp knife, trim off a very small amount on all sides to create a perfect rectangle of about 13 inches by 10 inches. Starting from a long side, roll up the stack tightly to create a log. Roll the log in the coarse sugar, coating it evenly, then wrap the log tightly in plastic wrap and refrigerate for at least 4 hours or up to overnight, turning it a few times to prevent it from developing a flat side.
  8. Position two oven racks, evenly spaced, in the middle of the oven and preheat to 350°F. Line two baking sheets with parchment paper.
  9. Using a sharp knife, cut the log into ¼-inch-thick slices. Arrange fifteen slices on each of the prepared baking sheets, spacing them evenly (hold the remaining slices in the fridge until ready to bake).
  10. Bake the cookies for 14 to 16 minutes, until a little puffed and set to the touch, switching the baking sheets between the racks halfway through the baking time. Transfer the baking sheet to wire racks and let cool for 5 minutes, then carefully transfer the cookies to the racks and let cool completely before serving.
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## **Thumbprint Cookies**

Shared by: Lucina Brogan

1/2 c soft shortening (half butter)	1 c flour
1/4 c brown sugar	1/4 t salt
1 egg yolk	1 egg white
1/4 t vanilla	3/4 c finely chopped nuts

Heat oven to 350. Mix shortening, brown sugar, egg yolk and vanilla thoroughly. Measure flour by dip-level-pour method or by sifting. Blend flour and salt; stir in. Roll 1 tsp. dough into balls. Dip in slightly beaten egg white. Roll in nuts. Place 1" apart on ungreased baking sheet; press thumb gently into centers. Bake 10-12 min. Cool. Fill holes with sparkling jelly or tinted confectioners' sugar icing. Makes about 3 doz. cookies.

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## **Almond Raspberry Tea Cookies**

Shared by: Lucina Brogan

1/2 c plus 2 T less-fat margarine	1 c whole-wheat flour
1/4 c pure almond paste, firmly packed	1 c unbleached white flour
1/2 c granulated sugar	1/2 t baking powder
1 1/4 t almond extract	1/4 t salt
2 T fat-free half-and-half	

### **Filling**

1/2 to 2/3 c chopped almonds  
about 3 to 4 tablespoons raspberry preserves

Preheat oven to 350 degrees. Line a jellyroll pan or cookie sheets with parchment paper.

In large mixing bowl, cream margarine and almond paste until blended. Beat in the sugar and almond extract. Once those ingredients are nicely blended, beat in the half-and-half.

In medium bowl, combine whole-wheat flour, white flour, baking powder and salt with whisk then gradually add flour mixture to margarine mixture, beating on low speed just until blended.

Use a tablespoon of dough for each cookie, roll into a ball then roll in chopped almonds.

Place each cookie ball 2 inches apart on non-stick cookie sheet and make an indent with your finger in the center of the cookie. Fill with 1/4 teaspoon of jam.

Bake for about 10 minutes or until edges are just starting to brown. Remove to wire rack to cool. Makes 34 cookies.

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### **Cutout Cookies**

Shared by: Lucina Brogan

2 c butter	4 tsp baking powder
4 c sugar	½ tsp baking soda
4 eggs	1 tsp salt
1/2 c sour milk	2 tsp vanilla
8 c flour	

Cream butter with sugar, blend in beaten eggs, add milk, then sifted dry ingredients.  
Roll out dough and cut out cookies.  
Bake at 375 about 7 min.

#### **Frosting**

1 egg white  
2 tsp cold water  
¾ c powdered sugar  
¼ o ½ tsp almond extract

Beat the egg white until stiff.  
Add sugar and water and beat in almond extract.

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### **Glazed Lemon Squares**

Shared by: Lucina Brogan

1 c sifted flour	Frosting
1/4 c powdered sugar	½ c powdered sugar
1/8 tsp salt	1 tab lemon juice
1/2 c butter	1 tab butter

Mix and press into 8x8 pan.  
Bake 325 for 15 min.

1 c white sugar  
2 Tab flour  
1/2 tsp baking powder  
1/8 tsp salt  
2 eggs slightly beaten  
2 ab lemon juice  
1 tsp grated lemon rind

Mix and pour over baked layer.  
Bake 25 min at 350.  
Cool and frost

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## **Blueberry Spice Cookies**

Shared by: Lucina Brogan

1 c fresh blueberries\*  
1/2 c butter or margarine  
1 c firmly packed dark brown sugar  
3/4 c granulated sugar  
2 eggs  
2 1/4 c flour  
2 tsp baking powder  
1/2 tsp baking soda  
1 1/2 tsp each ground cinnamon & nutmeg  
1 c quick cooking oatmeal  
1 c chopped walnuts

Rinse blueberries and drain dry, set aside.

Cream butter until soft and fluffy.

Gradually stir in sugars

Beat in eggs.

Stir in remaining ingredients.

Fold in blueberries\*\*. Drop dough by heaping teaspoon on a greased cookie sheet.

Bake in a preheated 400 degree oven for 10-12 minutes or until lightly browned.

Cool on racks.

Store in air-tight container.

Mkes 36 cookies

Notes: Dough will be very stiff

\*Or frozen berries if available

If using frozen, add while still frozen.

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### **Russian Teacakes, Noel Nut Balls, Mexican Wedding Cakes**

Shared by: Kris Kerr

1 cup butter softened	1/4 teaspoon salt
1/2 cup sifted confectioners sugar	3/4 cup finely chopped toasted pecans
1 teaspoon vanilla	Additional confectioners sugar
2 1/4 cups all purpose flour	

Cream butter with sugar till combined, add vanilla  
Whisk or sift salt and flour together, mix into butter mixture until combined.  
Stir in pecans  
Chill dough 30 minutes

Preheat oven to 400 degrees  
Roll teaspoons of dough into about 1 inch balls. Place 2 inches apart on ungreased or parchment lined cookie sheet and bake 10-12 minutes till set but not browned  
Remove from oven and while still warm roll in confectioners sugar and cool on rack. Roll again if desired after cookies are cooled.

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### **Slice and bake Confetti Cookies**

Shared by: Kris Kerr

1/2 cup butter softened	1/2 teaspoon baking soda
1/2 cup granulated sugar	Pinch of salt
1 large egg yolk	1/4 cup sprinkles
1 teaspoon vanilla	
1 1/4 cups all purpose flour	

Cream butter and sugar till light and fluffy  
Add egg yolk and vanilla, mix till combined  
Whisk flour, baking soda and salt together and gradually add to butter mixture. Don't overmix  
Stir in sprinkles by hand

Roll dough into a large log (about 1.5 inches wide and 12 inches long. Wrap in plastic wrap or wax paper and chill at least 2 hours (best overnight)

Preheat oven to 350 and line cookie sheets with parchment  
Slice log into 1/4 inch slices and place at least 2 inches apart on cookie sheets. Bake 8-10 minutes until bottom is beginning to turn golden brown.

Cool completely

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## **White Chocolate Dipped Gingersnaps**

Shared by: Kris Kerr

10 tablespoons butter, softened	1 1/2 teaspoon cinnamon
1 cup granulated sugar, divided	1/4 teaspoon salt
1/2 cup brown sugar packed	1 1/2 teaspoon ginger
1 large egg at room temp	1/2 teaspoon cloves
1/3 cup molasses (I like Grandma's)	10 ounce bag white chocolate chips
2 1/4 cups all purpose flour	Holly berries and leaves sprinkles
1 1/2 teaspoon baking soda	

Cream butter, 1/2 cup sugar and the brown sugar till light and fluffy. And egg and molasses and mix till well combined

Whisk together flour, baking soda, cinnamon, ginger, cloves, and salt.

Mix into the butter mixture until combined. Cover the bowl and chill at least 2 hours

Preheat oven to 375 degrees and line cookies sheets with parchment. Put remaining sugar into a flat bowl.

Remove dough from refrigerator and scoop out about 1 inch balls and roll balls in the sugar. Place 1 inch apart on cookie sheet. Bake for 10-12 minutes.

Cool on the sheet for 5 minutes before placing on cooling rack.

Allow sheets to cool before placing more cookies to bake.

After all are cooled, line counter with parchment. Melt the white chocolate in microwave, heating it one minute at a time and stirring before heating again until melted.

Dip half of each cookie in the chocolate and lightly scrape the bottom of the cookie before setting on the parchment. If preferred, just drizzle the cookies with the chocolate.

Decorate with sprinkles. Let chocolate set thoroughly.

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## **Almond Squares**

Shared by: Kris Kerr

1 cup butter softened  
1 cup sugar  
1 egg  
2 1/2 cup all purpose flour  
Pinch of salt  
1 teaspoon almond extract

Cream butter and sugar till combined. Add egg and almond extract and combine. Add flour and mix till combined.

Pat dough evenly into a greased 9x13 pan (preferably metal).

Almond filling

1/3 cup butter softened  
1/4 cup sugar  
2 eggs  
1/4 pound almond paste

Beat the butter till creamy. Add sugar gradually till combined. Add slightly beaten eggs one at a time. Crumble the almond paste as finely as possible and beat into mixture. Spread filling over the dough most of the way to the edges.

Bake at 375 degrees for about 20 minutes until golden brown. Cool thoroughly and then frost with confectioners sugar frosting. These can be decorated further with sprinkles or colored sugars. After it is set, cut into bars.

Frosting: 2 cups confectioners sugar, 2-4 tablespoons water or milk, 1 teaspoon almond extract. Whisk the ingredients together. If it needs to be thinner, add liquid 1 teaspoon at a time.

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## **Cranberry Bliss Bars**

Shared by: Kris Kerr

2 cups all purpose flour  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/8 teaspoon cinnamon  
2/3 cup granulated sugar  
2/3 cup loosely measured brown sugar  
1/4 cup melted butter  
2 large egg whites  
1/4 cup applesauce  
2 teaspoons vanilla  
2/3 cup white chocolate chips  
1/3 cup dried cranberries (chopped)

For frosting

8 ounces cream cheese, full fat or less fat  
1/2 cup confectioners sugar  
2 ounces melted white chocolate  
1/3 cup dried cranberries chopped  
1/2 teaspoon vanilla

Preheat oven to 350. Lightly spray a 9 x 13 baking pan with cooking spray.  
In a bowl combine flour, baking soda, salt and cinnamon and whisk together  
In a large bowl whisk sugars with butter, eggwhites, applesauce and vanilla till fluffy  
Whisk dry ingredients into wet in two additions until very well blended and smooth.  
Fold in white chocolate chips and cranberries and spread batter into baking pan and smooth evenly.

Bake 10-14 minutes until edges are light brown and a toothpick inserted comes out clean. Be careful not to Overbake. Let it cool completely.  
Meanwhile make the frosting. Beat cream cheese, confectioners sugar and vanilla till well blended. Frost the baked bar and sprinkle with cranberries. Drizzle with melted white chocolate.

After chocolate sets, cut into 15 large bars (5 cuts by 3 cuts). Then cut each square diagonally to make triangles. Store in refrigerator till serving.

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