

October has been a very wet month, many days with dark skies and rain slashing the windows. Even though we still need to work outside on the farm for a part of each and every day, these days also give us the enjoyment of cocooning in our home. Getting caught up on all the inside jobs that get left by the wayside as we enjoyed the long summer. Being inside more often, gives me more time to bake and experiment.

Cranberries are one of my favourite add-ins, they are so tart and fresh, and work well in sweets and savories. Here I've mixed them into a version of Snicker-doodle type cookie base, creating a perfect bar to have as you finish the last chapter of the book you've been reading, while the fire crackles in the wood-stove.

### *Cranberry Doodle Bars*

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9" x13" pan

#### **Ingredients**

$\frac{1}{4}$  c sugar  
 $\frac{1}{2}$  c sliced almonds  
 $2\frac{1}{2}$  c flour  
2 t cream of tartar  
1 t baking soda  
1 c butter (room temperature)  
1 c sugar  
 $\frac{1}{2}$  c golden sugar  
2 eggs  
1 t vanilla  
1 c cranberries (fresh or frozen)

#### **Directions**

Preheat the oven to 350°, with the rack in the center.

Lightly grease the sides of the pan, and line the bottom and ends with parchment.

In a small bowl, mix the sliced almonds and sugar. Reserve for topping.

In a medium bowl, whisk together the flour, cream of tartar, and baking soda.

In the bowl of a mixer, add in the butter (cut into 4 or 5 pieces), the sugar, and the golden sugar.

Beat on medium high for 2 minutes.

Add in the eggs and vanilla.

Beat on medium high for 3 minutes, scraping down the sides as needed.

Scrape down the sides of the bowl, and add in half of the flour mixture and mix on medium low until incorporated.

Add in the remaining half of the flour mixture, and mix in until smooth.

Remove the bowl from the mixer.

Stir in the cranberries.

Gently pat the mixture into the pan with slightly dampened fingers, until even.

Sprinkle evenly with the sugar almond mixture.

Bake in the center of the oven for 35-40 minutes.

Remove and cool.

Cut into 32 bars, and serve (4 lengthwise x 8 crosswise).

Store in a sealed container at room temperature for up to 5 days.