

# Vegan Cranberry Shortbread Bars

## Ingredients

### For the Cookie Base

- 1/3 cup vegan butter
- 1/3 cup granulated sugar
- 3/4 cup all-purpose flour
- 1/2 tsp. vanilla extract

### For the Cranberry Top

- 1 1/2 cups fresh cranberries
- 1/4 cup apple juice
- 1/2 cup vegan eggnog, coffee creamer, or coconut milk
- 1/4 cup granulated sugar
- 2 tbsp. cornstarch

## Steps

1. Start with the cookie base. Combine the vegan butter and 1/3 cup granulated sugar in a stand mixer, and mix until smooth. Add the all-purpose flour and vanilla extract, and slowly mix the flour in, scraping down the sides as needed. Once a dough has formed, remove from the bowl and form into a ball. Wrap in plastic wrap, and place in the fridge to chill for about an hour.
2. After about an hour, preheat your oven to 325°F (160°C). Line an 8x8 inch baking pan with parchment paper to make removing the bars later easier. Press the dough into the lined pan to create a thin, even layer of the dough. Bake for 30 minutes, and then remove from the oven. Once it's cooler, place in the freezer to cool quickly.
3. Add the cranberries and apple juice to a small pot. Bring to a simmer, and cook for around 5 minutes, until the cranberries have softened. Add the vegan eggnog, coffee creamer, or coconut milk, and blend using an immersion blender or regular blender. Strain through a mesh strainer, and return to the pot. Bring the liquid to a simmer, and add the sugar and cornstarch. It can be easier to incorporate the cornstarch if you use your immersion blender to mix the cornstarch in. Cook for another 5 or so minutes, stirring frequently and scraping the bottom so that it doesn't burn and it all thickens. Remove from the heat, let it cool down a couple minutes, and then pour over the cookie base. Use a silicone spatula to smooth into an even layer.



4. Let the bars cool in the fridge for several hours. Once cooled, cut, slice and enjoy! If you do plan on decorating with icing sugar, do so right before serving as it may result in the bars “bleeding” a little. Store bars in the fridge, and eat as soon as possible for the tastiest results.