

Name - Layla Tucker

Age Division - Junior

Category - Fruit & Vegetable

County Name - Tyler

Strawberry Bars

Crust

- 1 – 1lb 1.5 oz pouch sugar cookie mix
- 1/2 cup salted butter, softened
- 1 – egg

Filling

- 1 – cup of white vanilla baking chips
- 1 – 8oz package cream cheese, softened

Topping

- 4 – cups sliced fresh strawberries
- 1/2 cup white granulated sugar
- 2 – tablespoons cornstarch
- 1/3 cup water
- 5 drops red food color, optional

Heat oven to 350. Spray bottom only of 15x10x1 inch, 13x9 inch, or 12 cavity brownie bar pan with cooking spray. In large bowl stir cookie mix, butter and egg until soft dough forms. Press evenly in bottom of pan. Bake 15 to 20 minutes or until light brown. Cool completely, about 30 minutes.

In a small microwavable bowl, microwave baking chips uncovered on high 45 to 60 seconds or until chips are melted and can be stirred smooth. In medium bowl beat cream cheese with electric mixer on medium speed until smooth. Stir in melted chips until blended. Spread mixture over cooled crust. Refrigerate while making topping.

In small bowl crush 1 cup of the strawberries. In a 2-quart saucepan mix the sugar and cornstarch. Stir in crushed strawberries and 1/3 cup of water. Cook over medium heat, stirring constantly, until the mixture boils and thickens. If using food coloring, stir in at this time. Cool 10 minutes. Stir in remaining 3 cups of sliced strawberries. Spoon topping over filling. Refrigerate 1 hour or until set. Store covered in refrigerator.

Makes 18 individual 2x2 bars