

Gingerbread Cookie Bars

These gingerbread cookie bars are incredible! All the flavors of gingerbread you love, in cookie bar form! These cookie bars are soft, chewy and the perfect holiday cookie.



If you love gingerbread men, gingersnaps, or molasses cookies, look no further. These cute little cookie bars are all you need! They are soft and chewy and are slathered in a delicious cream cheese frosting.

These are always on our holiday baking list, perfect for Thanksgiving or Christmas or any 'ol time of the year!



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Gingerbread Cookie Bars

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Gingerbread Cookie Bars

- 2 cups Sugar
- 1 1/2 cups Butter, at room temperature
- 1/2 cup Molasses
- 2 large Eggs
- 4 cups Flour
- 1 Tablespoon Ginger Powder
- 2 teaspoons Cinnamon
- 4 teaspoons Baking Soda
- 1 teaspoons Salt

Cream Cheese Frosting

- 1 8 oz Cream Cheese
- 1/4 cup Butter
- 1 tsp vanilla
- 5 cups Powdered Sugar
- 1-2 Tablespoons Milk

Gingerbread Cooke Bars

1. Preheat oven to 350 degrees
2. Grease a 26" by 18" Cookie sheet
3. In an electric mixer, combine sugar and butter and beat until the butter and sugar is fluffy.
4. Add the eggs, one at a time stirring until incorporated. Add then add the molasses and mix again.
5. Combine the dry ingredients, flour, ginger powder, cinnamon, baking soda, and salt. Mix
6. Add the dry ingredients to the wet ingredients and mix well.
7. Spread the gingerbread cookie dough onto a large greased cookie sheet, 26" by 18". Try to get the cookie dough even in all areas of the cookie sheet.
8. Bake in a preheated oven at 350 degrees for 18-20 minutes, or until golden brown on the edges.
9. Take the cookie bars out of the oven and let them cool.

Cream Cheese Frosting

1. In a large mixing bowl, combine the cream cheese, butter, and vanilla. Beat until light and fluffy. Add 5 cups of Powdered sugar and beat until well incorporated. Slowly add in 1-2 Tablespoons of milk until the frosting is light and fluffy.
2. Spread the cream cheese frosting on the cookie bars. Add sprinkles if desired. Enjoy!

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