



favorites are
now all
grown-up.

Bar cookies

Chocolate PB&J Bars

Cooking spray

Crust

- 1 (9-oz) pkg chocolate wafer cookies
- $\frac{1}{2}$ cup (1 stick) unsalted butter, melted
- $\frac{2}{3}$ cup seedless red-raspberry jam

Filling

- $\frac{3}{4}$ lb cream cheese, softened
- $\frac{3}{4}$ cup creamy peanut butter
- $\frac{1}{4}$ cup sugar
- 2 large eggs
- 1 tsp vanilla extract
- 2 Tbsp all-purpose flour

Glaze

- 1 $\frac{1}{2}$ cups semisweet-chocolate chips
- $\frac{1}{2}$ cup heavy cream
- 1 Tbsp + 1 tsp light corn syrup

1. Line 2 (8-in.) square baking pans with foil, extending foil by 2 in. on opposite ends; coat with cooking spray.
2. Crust: Preheat oven to 325°F. Process cookies in food processor until fine crumbs form. Add butter; pulse until evenly moistened and crumbly. Divide in half; press onto bottom of prepared pans. Bake 10 minutes, until set. Let cool completely on wire rack. Spread $\frac{1}{2}$ cup jam evenly over each crust.

3. Increase oven temperature to 350°F. Filling: In bowl, on high speed, beat cream cheese, peanut butter and sugar until smooth. Beat in eggs, 1 at a time, then vanilla and flour until smooth. Divide in half; spread over jam. Bake 18 to 20 minutes, until top looks dry and set. Cool in pan on rack until warm.
4. Glaze: In glass measure, in microwave, heat all ingredients on HIGH 1 $\frac{1}{2}$ minutes; whisk until smooth. Spread half over each peanut-butter-mixture layer. Let cool to room temperature. Refrigerate at least 4 hours or overnight.
5. To cut, lift cookie squares out of pans. Cut each into 4 strips; cut each strip into 4 bars. Halve bars diagonally to form triangles. Store in airtight container in refrigerator up to 2 weeks.

■ Makes 64 cookies.

Orange Fig-Bar Slices

Dough

- $\frac{1}{2}$ cup (1 stick) unsalted butter, softened
- $\frac{1}{4}$ cup solid vegetable shortening
- $\frac{3}{4}$ cup packed light-brown sugar
- $\frac{1}{4}$ cup granulated sugar
- 2 large eggs
- 1 Tbsp vanilla extract
- 1 tsp baking powder