



The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Dessert: Cranberry Apple Bars

Makes: 36 bars

Ingredients

3 Tbsp. butter or margarine 1 cup sugar 2 eggs 1 Tbsp. fresh grated orange rind 1 ½ cups all-purpose flour 1 tsp. baking soda 2 tsp. baking powder 1 cup medium uncooked kasha 1 cup whole cranberries	1 ½ cups peeled, grated apple (two medium) Frosting 1/3 cup soft butter or margarine 3 cups confectioners' sugar 2-3 tsp. orange juice 1 tsp. vanilla
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Directions

Beat butter, sugar and eggs together in medium bowl until light and fluffy Stir in orange rind. Combine flour, soda, baking powder and kasha. Stir into creamed mixture. Fold in cranberries and apples. Spread into 9x13-inch oiled and floured baking pan. Bake at 350 degrees for 25-30 minutes or until toothpick inserted in center comes out clean. Cool on wire rack. For frosting, combine butter and sugar. Stir in vanilla and enough and enough orange juice to make a spreadable consistency. Spread over cooled bars.



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