



Kitchen Cheat Sheet: Cranberry Bliss Bars

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Tips and Time Savers

- Don't overbake the cranberry bliss bars. They'll set up and harden as they cool, so don't be nervous if they feel soft straight out of the oven.
- By leaving extra foil hanging over the edges of the pan, you can easily lift the bars up and out, onto the rack to cool.
- Once you add the dry ingredients to the wet ingredients, don't overmix. It can make your bars tough. Just combine until there are little (or no) streaks remaining in the batter.
- The batter is kind of thick, but that's okay! Just work it into the pan as best as you can.
- Organic oranges are best for zest. Give the orange peel a little scratch and if it's super fragrant, the zest will be more flavorful.
- Use the double boiler method when melting chocolate for best results.
- However, you can melt the chocolate in a microwave-safe bowl. Use the defrost setting (or 50% power) and stir often to prevent burning.
- Place a piece of parchment paper underneath your wire rack before drizzling the Starbucks bars with melted white chocolate. Then, you can scrape the excess white chocolate off of the parchment paper and reuse it or add it to the remaining white chocolate for later.
- Cut a small hole out of the corner of a plastic bag to create a make-shift piping bag for the white chocolate drizzle.
- You can also just use a spoon to drizzle the chocolate over top of the cooled bars. No matter how it looks, they'll still taste amazing.

Variations

- You can use white chocolate chips instead of a chopped chocolate bar.
- Swap cranberries for dried raisins, if you prefer.
- Drizzle with another type of melted chocolate - dark or milk.
- If you can't find candied ginger, increase the ground ginger a bit.
- You can use 1 teaspoon of orange extract instead of the zest.
- You don't have to cut the bars into triangles unless you're aiming for an exact copycat Starbucks recipe. Try small squares or even a fun shape with cookie cutters, instead.
- For the white chocolate drizzle, you can use white chocolate candy melts or almond bark.

Storage

These yummy white chocolate cranberry bars can be covered and stored at room temperature for a day or so.

Refrigerate

They'll keep for four to five days in the refrigerator but do tend to dry out in the fridge.

Freeze

You can also freeze the bars to enjoy them with no baking time at all! They'll last for two to three months. Store between layers of parchment paper to keep them in perfect condition!

Either way, put them in an airtight container or wrap them with plastic wrap for best results.

FAQs

Why did my bars come out dry?

You overbaked them, sugar. These babies set as they cool. Pull them out when the edges are lightly golden and the center still looks a little soft. Trust the process.

Can I make these ahead for a party or cookie tray?

Absolutely. They're perfect make-ahead bars. Store them in the fridge, then bring them to room temp before serving so the frosting relaxes and the flavors bloom.

Can I freeze Cranberry Bliss Bars?

Yep! Freeze them unfrosted for 2–3 months or fully frosted for 1–2 months. Just wrap them tighter than a church lady's purse during altar call.

Do I have to cut them into triangles like Starbucks?

Only if you're chasing the full copycat fantasy. Squares are easier and taste exactly the same — and no one at your cookie exchange will complain.

Can I swap the cranberries for something else?

Sure, but then they won't really be Cranberry Bliss Bars, will they? Raisins work; dried cherries are gorgeous; dried blueberries are chaos but delicious.

Nice to Have

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