

Banana Craisin™ Squares©

Ingredients:

2–8.1 oz. pkg.	White Lily™ Banana Nut Muffin Mix
3–1.4 oz. bars	Heath™ bar candy, chopped
1 cup	walnuts, chopped
1 cup	Craisins™
1 1/4 cups	cream

Method:

Preheat conventional oven to 375°, convection oven to 350°.

In a large mixing bowl break up all the lumps in the muffin mix. Add remaining dry ingredients and blend well with a heavy duty spatula. Add cream and mix together. Mixture will be sticky!

Line a cookie sheet with foil and spray heavily with Pam™. Spread mixture onto foil. Cover mixture with plastic sprayed with Pam™ and spread to the edges of the sheet with a rolling pin.

Bake 18–20 minutes until brown on top.

Topping—Ingredients:

2 oz.	Kerry Gold™ butter, melted
1/4 cup	lemon juice
1 cup	Dixie Crystals™ Powdered Sugar

Method:

Stir all ingredients together. When the squares come out of the oven, set on a cake rack and poke holes into the squares with a fork. Spread mixture on top of the squares while hot. Cool on the counter.

Keep in the refrigerator a minimum of one hour or overnight. Cut into squares when cool. Squares freeze well.

Hint: Use Grand Marnier™ instead of lemon juice.

