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Today's Chocolate Chip Cranberry Cheese Bars recipe is brought to you by Nestle® Carnation Milk® and VeryBestBaking.com

Our Recipe for Today is

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CHOCOLATE CHIP CRANBERRY CHEESE BARS

Ingredients for 3 Dozen

1 cup (2 sticks) butter or margarine, softened
1 cup Packed brown sugar
2 cups All-purpose flour
1 1/2 cups Quick or old-fashioned oats
2 tsp Grated orange peel
2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet
Chocolate Morsels
1 cup (4 ounces) sweetened dried cranberries
1 pkg (8 ounces) cream cheese, softened
1 1/4 cups (14-ounce can) NESTLÉ® CARNATION® Sweetened Condensed
Milk

Procedure:

1. BEAT butter and brown sugar in large mixer bowl until creamy.
2. Gradually beat in flour, oats and orange peel until crumbly.
3. Stir in morsels and cranberries; reserve 2 cups mixture.
4. Press remaining mixture onto bottom of greased 13 x 9-inch baking pan.
5. BAKE in preheated 350° F. oven for 15 minutes.
6. Beat cream cheese in small mixer
7. bowl until smooth.
8. Gradually beat in sweetened condensed milk.
9. Pour over hot crust; sprinkle with reserved flour mixture.
10. Bake for additional 25 to 30 minutes or until center is set.
11. Cool in pan on wire rack.
12. Skill Level: Average
13. Preparation Time: 20 minutes
14. Recipe and photo provided by Nestle® Carnation Milk® and VeryBestBaking.com

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