

Cranberry Dream Bars

Crust:

2 cups flour
 $\frac{3}{4}$ cup powdered sugar
1 cup butter

Filling:

4 eggs
2 cups sugar
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ tsp salt
4 cups cranberries, chopped
1 cup chopped nuts (optional)

Crust: Combine flour and sugar. Cut in butter until crumbs form. Press onto bottom of 15 x 10 x 1 inch jelly roll pan. Bake at 350 degrees for 15 minutes.

Filling: Blend eggs, sugar, flour and salt until smooth. Fold in cranberries and nuts, spread over hot crust. Bake 25 minutes at 350 degrees until filling is lightly browned. Cool. Cut into bars.