

# Goopy Sugar Cookie Bars

- Prep Time 35 min
- Total Time 3 hr 10 min
- Servings 15

## Bar

1 pouch (1 lb 1.5 oz) Betty Crocker™ sugar cookie mix  
1/2 cup butter, softened  
1 package (8 oz) cream cheese, softened  
3 1/2 cups powdered sugar  
2 eggs  
1 teaspoon vanilla  
1/3 cup butter, melted



## Topping

3 cups coarsely chopped strawberries (about 1 lb)  
2 tablespoons powdered sugar  
2 teaspoons fresh lemon juice  
1 cup heavy whipping cream, whipped

1. Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray.
2. In large bowl, stir cookie mix and 1/2 cup softened butter until mixture forms coarse crumbs. Spread mixture evenly in pan; press lightly.
3. In large bowl, beat cream cheese, 3 1/2 cups powdered sugar, eggs and vanilla with electric mixer on low speed until blended; scrape bottom and side of bowl. Beat on high speed until smooth. Beat in 1/3 cup melted butter until blended. Pour over cookie mixture; spread evenly.
4. Bake 30 to 35 minutes or until golden brown. Cool completely, about 2 hours.
5. Just before serving, in medium bowl, mix strawberries, 2 tablespoons powdered sugar and the lemon juice. Let stand 10 minutes, stirring occasionally. To serve, cut bars into 5 rows by 3 rows. Top each with strawberries and a dollop of whipped cream. Cover and refrigerate any remaining bars.