

## 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.*

