



[Gumdrop Cookie Bar Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 15 minutes

Cook time: 30 minutes

Ingredients:

- 2 Eggs
- 1 cup Sugar
- 1 ½ tsp Vanilla Extract
- 1 cup Flour
- ¼ tsp Salt
- ½ cup Gumdrops, chopped (avoid the black ones)
- ½ cup Almonds, chopped

Directions:

- Grease a 9"x9"x2" baking pan.
- Preheat oven to 325°.
- Sift together flour and salt.
- Fold the chopped gumdrops and chopped almonds into the flour mixture, set aside.
- In a mixing bowl, beat eggs until foamy.
- Beat in sugar and vanilla.
- Remove bowl from mixer, and add the flour mixture to egg mixture, blending together by hand.
- Spoon batter into your greased baking pan, spreading evenly.
- Bake in a preheated 325°oven for 30 to 35 minutes.
- Note: you will see a slight cracking at the top, but the inside will still be moist when baked.
- Remove from oven and allow cookie bars to cool for 10-15 minutes in the pan, on a wire rack.
- Cut the gumdrop cookies into squares inside your pan while still warm.
- Allow gumdrop cookies to cool completely in the pan before removing.

Makes 16 Gumdrop Cookie Bars