

Surprise someone with these beautiful bars.  
Gumdrops and cookie cutters are the decorating secrets.

## Jewels and Stars Bars



Prep Time: 25 Minutes  
Start to Finish: 1 Hour 55 Minutes

1 bag (10 oz) white vanilla baking chips (1 2/3 cups)  
1/2 cup butter or margarine  
1 1/4 cups Gold Medal® all-purpose flour  
3/4 cup sugar  
1 teaspoon vanilla  
1/4 teaspoon salt  
3 eggs  
1 container (16 oz) Betty Crocker® Rich & Creamy vanilla frosting  
Edible glitter, if desired  
About 1/2 cup assorted small gumdrops

1. Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening; lightly flour.
2. In heavy 2-quart saucepan, heat baking chips and butter over low heat, stirring frequently, just until melted (mixture may appear curdled). Remove from heat; cool. Stir in flour, sugar, vanilla, salt and eggs. Pour into pan.
3. Bake 24 to 27 minutes or until toothpick inserted in center comes out clean. Cool completely on wire rack, about 1 hour.
4. Spread with frosting; sprinkle with glitter. Flatten some gumdrops with bottom of glass, and cut with star-shaped cutter. Place gumdrop stars and regular gumdrops (jewels) on frosting. For bars, cut into 8 rows by 4 rows.

### Makes 32 bars

Success If gumdrops stick to glass, grease bottom of glass and dip in sugar.

Gold Medal® is a Reg. T.M. of General Mills, Inc.