



Galaxy Cookie Bars

Ingredients

1 package (16 oz) refrigerated Pillsbury™ Ready to Bake!™ Chocolate Chip Cookie Dough (24 Count)

1 cup vanilla creamy ready-to-spread frosting (from 16-oz container)

Blue, neon pink, and purple gel food colors

Star-shaped candy sprinkles and gold or silver edible glitter, if desired

Preparation

1. Heat oven to 350°F. Line 9-inch square pan with foil, letting foil extend over sides of pan. Spray bottom and sides of foil with cooking spray.
2. Press cookie dough evenly in bottom of pan. Bake 15 to 19 minutes or until edges and center are set and golden brown. Cool completely in pan on cooling rack, about 45 minutes.
3. Use the foil to lift baked bars out of pan; remove foil, and place on cutting board or serving tray.
4. Divide frosting into 3 small bowls; tint frosting with food colors to desired blue, neon pink, and purple colors. Drop colors of frosting by mounded measuring teaspoonfuls onto cookie bar in random pattern.
5. Using small icing spatula, spread frosting by carefully swirling the different colors together. Avoid over-swirling to keep the colors from blending too much. Top with sprinkles and edible glitter.
6. To serve, cut bars into 4 rows by 4 rows. Store loosely covered at room temperature.