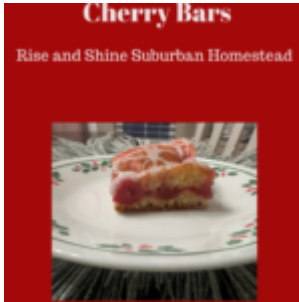


Cherry Bars

Cherry Bars



- 15×10 jelly roll pan

Bars

- 1 3/4 cups sugar
- 1 cup butter, softened
- 1 tsp vanilla
- 4 eggs
- 3 cups flour
- 1 1/2 tsp baking powder
- 21 oz can cherry pie filling

Glaze

- 1 cup 10X (powdered) sugar
- 1-2 Tbsp milk
- 1/2 tsp almond extract

1. Grease and flour a 15×10 jelly roll pan
2. Cream butter and sugar until light and fluffy

3. Add eggs one at a time, beating well after each egg
4. Gradually add flour and baking powder, blend well
5. Spread 2/3 of the batter into pan – spread on pie filling
6. Drop tablespoonfulls of remaining batter on top and spread out a bit
7. Bake at 350 for 40-45 minutes. Let cool completely
8. Mix together glaze ingredients and drizzle over cooled bars. Cut in to 24 squares.

Dessert
Desserts
cherry