

CHERRY BARS

These bars are easier than Cherry Pie and maybe even tastier too!

Delicious Shortbread Cherry Bars made with Cherry Pie Filling.

Ingredients :

Dough:

- 1 cup butter
- 2 cups sugar
- 1 tsp. vanilla
- 1 ½ tsp. almond extract
- 4 eggs
- 3 cups flour
- 1 – 31 oz. can cherry pie filling

Frosting:

- 1 cup powdered sugar
- 3 Tbs. butter
- 2 Tbs. evap. milk or cream
- 1 tsp. vanilla

Instructions :

Cream butter, sugar, vanilla and almond extract. Add eggs one at a time. Add flour. Spread 2/3 of dough onto greased jelly roll pan. Spread cherry pie filling over dough. Drop remaining dough on top of cherries – might want to microwave a little to soften dough before. Mix the dough through the cherries a little. Bake at 350° for 30-35 minutes. Frost while still warm.

