

Christmas Cherry Bars Recipe

Ingredients:

1 cup unsalted butter, softened

1 ½ cups granulated sugar

4 large eggs

1 teaspoon vanilla extract

3 cups all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

1 can (21 oz) cherry pie filling

1 cup powdered sugar

2 tablespoons milk

½ teaspoon almond extract

Instructions:

Preheat your oven to 350°F (175°C) and grease a 10x15-inch baking pan.

Make the dough: In a large bowl, cream together the softened butter and granulated sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract.

Mix dry ingredients: In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until combined.

Spread the dough: Spread about ¾ of the dough evenly into the prepared baking pan. Reserve the remaining dough for the top.

Add cherry filling: Spread the cherry pie filling evenly over the dough in the pan.

Top with remaining dough: Drop small spoonfuls of the reserved dough over the cherry filling.

Bake: Bake in the preheated oven for 30-35 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean.

Prepare the glaze: While the bars are baking, whisk together the powdered sugar, milk, and almond extract until smooth.

Glaze the bars: Once the bars are done baking, let them cool slightly before drizzling the glaze over the top.

Serve: Cut into bars and serve once completely cooled.

Preparation time: 15 minutes

Cooking time: 35 minutes

Total time: 50 minutes

Servings: 24 bars

