

Cherry Pie Bars by Lynn's Recipes



Lynn demonstrates how to make delicious Cherry Pie Bars perfect for dessert or to take to a picnic or get together. From Julies Treats and The Recipe Critic via Pinterest.

Ingredients:

- 1 cup butter, softened
- 2 cups sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1/3 teaspoon almond extract
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1-2 (21 ounce) cans cherry pie filling, (I used 2 cans)

Glaze:

- 1 cup powdered sugar
- ½ teaspoon vanilla extract
- ½ teaspoon almond extract
- 2 Tablespoons milk

Preheat oven to 350°. Spray a 15x10x1" or 9x13" pan with cooking spray and set aside.

Whisk flour and salt together in a large bowl and set aside.

Cream together butter and sugar. Add eggs, vanilla and almond extracts and beat well.

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Add the flour mixture to the creamed mixture and mix until well combined.

Spread 3 cups of batter in whichever dish you are using. Spread with the pie filling. Drop remaining batter on top of the pie filling.

Bake in the preheated oven for 30-35 minutes or until toothpick comes out clean. Cool on a wire rack. Combine glaze ingredients and drizzle over the bars.

[Link to Kitchen Aid Stand Mixer](#)

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