

Quick and Easy Cherry Bars allrecipes.com



Rated: ★★★★★

Submitted By: tntcook

Photo By: figgy

Prep Time: 10
Minutes

Cook Time: 40
Minutes

Ready In: 1
Hour

Servings: 24

"With a busy family and no one knowing just who might be over to eat, this is a quick and easy great tasting bar dessert"

INGREDIENTS:

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|------------------------------|-------------------------------------|
| 1 cup butter, softened | 1 1/2 teaspoons baking powder |
| 1 3/4 cups white sugar | 1 pinch salt |
| 4 eggs | 1 (21 ounce) can cherry pie filling |
| 1 teaspoon vanilla extract | |
| 2 1/2 cups all-purpose flour | |

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.
2. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg and vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture. Reserve 1 1/2 cups of the dough and spread the rest into the bottom of the prepared pan. Cover this layer evenly with cherry pie filling. Drop the rest of the dough by spoonfuls on top of the cherry layer and spread to cover the best you can.
3. Bake for 35 to 40 minutes in the preheated oven, until top is golden. Frost with a confectioners' glaze when cool for sweeter bars. Let cool completely before

Cutting into bars