

Cherry Pie Bars

Prep Time: 15 minutes

Cook Time: 2 hours

Servings: Serves 24

Source: Myrecipes.com

INGREDIENTS

3 cups (12 oz.) all-purpose flour
3/4 cup granulated sugar
1/2 teaspoon table salt
1 1/2 cups (12 oz.) cold butter, cubed
1 21oz can cherry pie filling
3/4 cup chopped pecans
1 cup powdered sugar
4 to 5 tsp. whole milk
1/4 teaspoon almond extract

DIRECTIONS

1. Preheat oven to 350°F. Line bottom and sides of a 13- x 9-inch pan with heavy-duty aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil with cooking spray.
2. Pulse flour, granulated sugar, and salt in a food processor until combined. Add butter cubes, and pulse until mixture is crumbly. Reserve 1 cup flour mixture. Press remaining flour mixture onto bottom of prepared pan.
3. Bake in preheated oven until lightly browned, 25 to 30 minutes. Spread cherry pie filling over crust in pan. Toss together reserved 1 cup flour mixture and pecans. Sprinkle pecan mixture evenly over filling.
4. Bake in preheated oven until golden brown, 40 to 45 minutes. Cool completely in pan on a wire rack, about 1 hour. Lift baked bars from pan, using foil sides as handles.
5. Stir together powdered sugar, 4 teaspoons milk, and almond extract. Add additional milk, if needed, to reach desired consistency. Drizzle over pecan mixture. Cut into 48 bars.

This was served at November 2025 garden club meeting by Sue Hull.