

Cherry Pie Bars



Ingredients

1/2 cup butter, softened
1 cup sugar
1/2 teaspoon salt
2 eggs, room temperature
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1 1/2 cups flour
1 can cherry pie filling

GLAZE

1/2 cup confectioners' sugar
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1 to 1 1/2 tablespoons heavy cream

Instructions

Preheat Oven to 350 degrees and prepare a 13x9 baking pan with a baking spray.

In a stand up mixer, cream butter, sugar and salt until light and fluffy. Add eggs, one at a time and beat well after adding each egg. Add vanilla and almond extracts. Gradually add flour until completely mixed.

Spread 3/4 of the dough in the prepared baking pan. Spread the pie filling over the dough. Drop the remaining dough by teaspoonfuls over filling

Bake about 30-35 minutes or until golden brown. Completely cool in the pan on a wire rack.
Glaze: in a cup measurer mix confectioners' sugar, vanilla and almond extracts and enough heavy cream to reach desired consistency; drizzle over top.

original recipe by tasteofhome.com

Tips/Substitutions--- I like my glaze to be thick so, I usually cut back on the heavy cream. The more heavy cream you use the thinner it will be.

