

Homemade Cherry Mash Bars: A Sweet Treat to Delight Your Taste Buds

Looking for a delicious homemade treat that's rich in flavor and easy to make? These



TIME
5 min

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INGREDIENTS

- 2 cups granulated sugar
- 2/3 cup evaporated milk
- ... teaspoon salt
- 12 large marshmallows
- 1/2 cup unsalted butter
- 6 ounces cherry chips (or substitute with 6 ounces white almond bark, 1 teaspoon cherry extract, and red food coloring)
- 1 teaspoon vanilla extract (omit if using cherry extract)
- 12 ounces semi-sweet chocolate chips
- 1/2 cup creamy peanut butter
- 1 cup salted peanuts, crushed

Directions:

Grease a 9x13-inch baking dish with butter or non-stick spray and set aside.

In a medium saucepan over medium heat, combine the sugar, evaporated milk, salt, marshmallows, and unsalted butter.

Stir continuously until the mixture comes to a gentle boil. Cook for 5 minutes, stirring frequently to prevent sticking or burning.

Remove from heat and stir in the cherry chips (or prepared substitute) and vanilla extract. Mix until smooth.

Pour the cherry mixture into the prepared baking dish, spreading evenly. Allow it to cool and set completely.

Using a double boiler or a heatproof bowl over simmering water, melt the semi-sweet chocolate chips. Stir occasionally until smooth.

Add the creamy peanut butter, mixing until fully incorporated.

Fold in the crushed salted peanuts, ensuring an even distribution.

Once the cherry layer has set, pour the chocolate-peanut mixture on top, spreading evenly to cover the cherry layer completely.

Refrigerate for at least 2 hours, or until the bars are fully set.

Cut the chilled bars into squares and serve. Store leftovers in an airtight container in the refrigerator for up to a week.

Tips for Perfect Cherry Mash Bars:

Use a Candy Thermometer: For precision, use a candy thermometer to ensure the cherry mixture reaches the right consistency during boiling.

Customize the Layers: Add an extra layer of crushed nuts or drizzle white chocolate on top for added texture and flavor.

Make-Ahead Friendly: These bars can be made a day ahead and stored in the refrigerator until serving.

Why You Should Try This Recipe:

DIRECTIONS

1. Prepare the Pan:
2. Grease a 9x3-inch baking dish with butter or non-stick spray and set aside.
3. 2. Make the Cherry Layer:
4. In a medium saucepan over medium heat, combine the sugar, evaporated milk, salt, marshmallows, and unsalted butter.
5. Stir continuously until the mixture comes to a gentle boil. Cook for 5 minutes, stirring frequently to prevent sticking or burning.
6. Remove from heat and stir in the cherry chips (or prepared substitute) and vanilla extract. Mix until smooth.
7. Pour the cherry mixture into the prepared baking dish, spreading evenly. Allow it to cool and set completely.
8. 3. Prepare the Chocolate-Peanut Layer:
9. Using a double boiler or a heatproof bowl over simmering water, melt the semi-sweet chocolate chips. Stir occasionally until smooth.
10. Add the creamy peanut butter, mixing until fully incorporated.
11. Fold in the crushed salted peanuts, ensuring an even distribution.
12. 4. Assemble the Bars:
13. Once the cherry layer has set, pour the chocolate-peanut mixture on top, spreading evenly to cover the cherry layer completely.
14. Refrigerate for at least 2 hours, or until the bars are fully set.
15. 5. Serve:

16. Cut the chilled bars into squares and serve. Store leftovers in an airtight container in the refrigerator for up to a week.
17. Tips for Perfect Cherry Mash Bars: Use a Candy Thermometer: For precision, use a candy thermometer to ensure the cherry mixture reaches the right consistency during boiling.
18. Customize the : Layers: Add an extra layer of crushed nuts or drizzle white chocolate on top for added texture and flavor.
19. Make-: Ahead Friendly: These bars can be made a day ahead and stored in the refrigerator until serving.
20. Why You Should Try This Recipe: These Homemade Cherry Mash Bars are not only a delicious treat but also a fun way to get creative in the kitchen. Their vibrant cherry layer and rich chocolate-peanut topping make them a visually appealing dessert that tastes as amazing as it looks.
21. Check out ! : Wuv Cooking for more recipes like this and elevate your dessert game today!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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