

Heavenly Cherry Chocolate Chip Cookie Bars with Maraschino Bliss

Maraschino Cherry Chocolate Chip Cookie Bars



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 cup unsalted butter, melted
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2 large eggs
- 2 tsp vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups semi-sweet chocolate chips
- 1 1/2 cups maraschino cherries, drained and chopped

DIRECTIONS

1. ? 1. Prep the Oven: Preheat oven to 350°F (175°C). Line a 9x13 inch baking pan with parchment paper.
2. ? 2. Mix Wet Ingredients: In a large bowl, whisk together:
 3. Melted butter
 4. Granulated sugar
 5. Brown sugar
6. Whisk until smooth and glossy. Add eggs and vanilla, whisking until fully combined.
7. ? 3. Combine Dry Ingredients: In a separate bowl, whisk:
 8. Flour
 9. Baking powder
 10. Baking soda
 11. Salt
12. Gradually stir the dry mix into the wet mix. Do not overmix.
13. ? 4. Fold in Goodies: Gently fold in:
 14. Chocolate chips
 15. Chopped maraschino cherries
16. Make sure everything is evenly distributed.
17. ? 5. Spread and Bake: Spread dough evenly in the prepared pan. Bake for 25-30 minutes, or until edges are golden and a toothpick inserted into the center comes out clean.
18. ? 6. Cool and Slice: Allow bars to cool completely in the pan before slicing into squares or rectangles.

TIPS FOR SUCCESS

Let bars cool fully before slicing to avoid crumbling.

For cleaner edges , chill the pan for 10-15 minutes before cutting.

Use a sharp knife or bench scraper for neat, even cuts.

Add a sprinkle of flaky sea salt on top before baking for a sweet-salty touch.

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

Original recipe: <https://chefmaniac.com/heavenly-cherry-chocolate-chip-cookie-bars-with-maraschino-bliss/>