

Easy Cherry Bars: A Sweet & Simple Dessert for Any Occasion

Cherry Bars: Your New Favorite Sweet and Simple Dessert



TIME
2-3 min

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INGREDIENTS

2 ... cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
3/4 cup unsalted butter, softened
1 cup granulated sugar
3 large eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 (21-ounce) can of cherry pie filling
1 cup powdered sugar
1/2 teaspoon vanilla extract
2-3 tablespoons milk, half & half, or water (see notes)

Swaps and Notes:

Butter: Make sure your butter is truly softened, not melted. This is crucial for achieving that light and fluffy texture when creamed with sugar.

Extracts: The combination of vanilla and almond extract is what gives these bars their signature flavor. If you're not a fan of almond, you can increase the vanilla extract to 1 ... teaspoons and omit the almond.

Cherry Pie Filling: While cherry is classic, feel free to use other canned pie fillings like blueberry, apple, or peach for a different flavor profile.

Glaze Liquid: Start with 2 tablespoons of milk (or half & half/water) for the glaze and add more in small increments until you reach your desired consistency. You want it thick enough to coat but thin enough to drizzle. Half & half will make a richer glaze, while water will be thinner and dry faster.

Step-by-Step Directions:

Preheat Oven & Prep Pan: Preheat your oven to 350 degrees F (175 degrees C). Grease or spray a 9x13-inch baking dish with nonstick cooking spray.

Whisk Dry Ingredients: In a medium bowl, whisk together the flour, salt, baking soda, and baking powder. Set aside.

Cream Butter and Sugar: In a large bowl, using a handheld mixer on medium speed, cream the softened unsalted butter and granulated sugar together until the mixture is light and fluffy. This usually takes about 2-3 minutes.

Add Eggs and Extracts: Reduce the mixer speed to low. Add the eggs one at a time, mixing just until each is incorporated before adding the next. Once the eggs are mixed in, stir in the vanilla extract and almond extract just until combined. Scrape down the sides of the bowl and the beaters as needed.

Combine Wet and Dry: Gradually add the dry flour mixture to the wet mixture, mixing on low speed until just combined. Be careful not to overmix the batter; overmixing can lead to a tough bar.

Layer the Batter and Filling: Spread all but 1 cup of the batter evenly into the prepared 9x13-inch baking pan using an offset spatula or the back of a spoon. Carefully spread the cherry pie filling over this base layer of batter. Then, drop the remaining 1 cup of batter by rounded tablespoons onto the cherry pie filling. Don't worry if it doesn't cover everything perfectly; it will spread somewhat as it bakes.

Bake: Bake for 30-35 minutes, or until the edges are golden brown and a toothpick inserted into a cakey part comes out clean.

Cool Completely: Remove the pan to a wire rack and allow the bars to fully cool for at least 1 hour, or even overnight. Cooling completely is crucial before glazing to prevent the glaze from melting.

Make the Glaze: Once the bars are cool, prepare the glaze. In a small bowl, whisk together the powdered sugar, vanilla extract, and almond extract.

Gradually add the milk (or half & half/water), starting with 2 tablespoons, and whisk until you reach a smooth, pourable consistency.

Glaze and Serve: Drizzle or spread the glaze evenly over the cooled cherry bars. Let the glaze set for a few minutes before slicing and serving.

Tips for Success:

Softened Butter: This is key for a light and fluffy batter. If your butter isn't soft, microwave it for just a few seconds (5-10 seconds) until pliable, not melted.

Don't Overmix: Overmixing the batter, especially after adding the flour, can lead to tough bars. Mix until just combined.

Cool Completely Before Glazing: Patience is a virtue here! Glazing warm bars will result in a messy, melted glaze.

Adjust Glaze Consistency: If your glaze is too thick, add a tiny bit more milk. If it's too thin, whisk in a little more powdered sugar.

Serving Suggestions and Pairings:

DIRECTIONS

1. **Making these :** Cherry Bars is a straightforward process. Let's get baking!
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 350 degrees F (175 degrees C). Grease or spray a 9x13-inch baking dish with nonstick cooking spray.
3. **Whisk : Dry Ingredients:** In a medium bowl, whisk together the flour, salt, baking soda, and baking powder. Set aside.
4. **Cream : Butter and Sugar:** In a large bowl, using a handheld mixer on medium speed, cream the softened unsalted butter and granulated sugar together until the mixture is light and fluffy. This usually takes about 2-3 minutes.
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11. **Glaze and : Serve:** Drizzle or spread the glaze evenly over the cooled cherry bars. Let the glaze set for a few minutes before slicing and serving.
12. **Tips for Success: Softened Butter:** This is key for a light and fluffy batter. If your butter isn't soft, microwave it for just a few seconds (5-10 seconds) until pliable, not melted.
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15. **Adjust : Glaze Consistency:** If your glaze is too thick, add a tiny bit more milk. If it's too thin, whisk in a little more powdered sugar.
16. **Serving Suggestions and Pairings:** These Cherry Bars are fantastic on their own, but they're even better with a few simple additions. Serve them with a scoop of vanilla ice cream, a dollop of whipped cream, or a sprinkle of toasted slivered almonds. They make a wonderful dessert for family dinners, potlucks, or just an afternoon treat with your favorite cup of coffee or tea. For more delightful and easy-to-share desserts, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
17. **Storage and Leftover Tips:** Store any leftover Cherry Bars in an airtight container at room temperature for up to 3-4 days, or in the refrigerator for up to a week. If stacking, place parchment paper between layers to prevent sticking. You can also freeze baked and unglazed bars for up to 3 months. Thaw at room temperature and then glaze before serving.
18. **More Recipes You Will Love:** If you enjoyed the simplicity and deliciousness of these Cherry Bars, you'll love exploring some of my other favorite dessert recipes:
19. For another fun, festive, and easy cake that's always a conversation starter, take a look at [This Unicorn Poke Cake Became My Favorite Party Trick](#).
20. If you're a fan of quick, no-bake treats, my [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#) or [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#) are absolute must-tries.
21. And for a refreshing summer dessert that comes together in a flash, check out [This Easy Ice Cream](#)

Sandwich Cake Is My Favorite No-Bake Summer Dessert.

22. Final Thoughts: These Cherry Bars are a true testament to the joy of simple baking. They're easy enough for a beginner, yet impressive enough for any gathering. The blend of textures and flavors makes them utterly irresistible, and I'm sure they'll become a regular in your baking rotation.
23. What's your go-to bar dessert when you need something quick and delicious? Share your favorites in the comments below, and don't forget to follow Chef Maniac for more delightful recipes!

SWAPS & NOTES

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

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