

## Christmas Cherry Bars: A Sweet & Festive Holiday Treat

The holidays are a time for creating sweet memories, and these



**OVEN**  
**350°F**

**TIME**  
**30-35 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1 1/2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 can (21 oz) cherry pie filling
- 1 cup powdered sugar
- 2 tablespoons milk
- 1/2 teaspoon almond extract

#### Swaps and Notes:

**Butter:** Use softened, unsalted butter for the best results. The butter is the star of this dough, so use a good quality brand.

**Flour:** All-purpose flour is perfect for this recipe.

**Cherry Pie Filling:** A canned cherry pie filling is a great shortcut here. You can also use a different fruit pie filling, like apple or blueberry.

**Almond Extract:** The almond extract in the glaze is key! It adds a lovely, nutty flavor that pairs perfectly with the cherry.

**Glaze:** You can adjust the consistency of the glaze by adding more or less milk.

**How to Make Christmas Cherry Bars:**

**Prep the Oven and Pan:** Preheat your oven to 350°F (175°C). Grease a 10x15-inch baking pan.

**Make the Dough:** In a large bowl, cream together the softened butter and granulated sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract. In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until combined.

**Spread the Dough:** Spread about ¾ of the dough evenly into the prepared baking pan. Reserve the remaining dough for the top.

**Add Filling:** Spread the cherry pie filling evenly over the dough in the pan.

**Top with Remaining Dough:** Drop small spoonfuls of the reserved dough over the cherry filling.

**Bake:** Bake for 30-35 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean.

**Prepare the Glaze:** While the bars are baking, whisk together the powdered sugar, milk, and almond extract until smooth.

**Glaze and Serve:** Once the bars are done baking, let them cool slightly before drizzling the glaze over the top. Cut into bars and serve once completely cooled.

**Tips for Success:**

**Use Softened Butter:** Make sure your butter is at room temperature. This is crucial for getting that light, fluffy texture when you cream it with the sugar.

**Don't Overmix:** Overmixing the dough can make the bars tough. Mix until the ingredients are just combined.

**Cool Before Glazing:** Let the bars cool slightly before you add the glaze. This prevents the glaze from melting and soaking into the bars.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For a great no-bake dessert, my Pumpkin Delight Dessert is a must-try.

If you're looking for a classic holiday cookie, these Easter Cookies are a fun and festive option.

## DIRECTIONS

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11. **Cool :** Before Glazing: Let the bars cool slightly before you add the glaze. This prevents the glaze from melting and soaking into the bars.
12. **Serving Suggestions and Pairings:** These cherry bars are fantastic on their own, but they are also wonderful served with a scoop of vanilla ice cream or a dollop of whipped cream. For a full holiday dessert spread, you could serve them with some of my Pecan Pie Bars or a batch of these Chocolate Chip Cookie Bites.
13. **Storage and Leftover Tips:** Store the bars in an airtight container at room temperature for up to one week. They also freeze beautifully. Place them in a freezer-safe container, and they will keep for up to 3 months. Thaw at room temperature before serving.
14. **More Recipes You Will Love:** If you're a fan of baking and comforting desserts, you'll want to check out these other favorites:
15. For a great no-bake dessert, my : Pumpkin Delight Dessert is a must-try.
16. If you're looking for a classic holiday cookie, these Easter Cookies are a fun and festive option.
17. My Old : School No-Bake Cookies are a timeless classic that everyone loves.
18. **Final Thoughts:** These Christmas Cherry Bars are a recipe that reminds us of the simple pleasures in life. It's a delicious, no-fuss treat that's perfect for the holidays and a wonderful way to share a little bit of homemade happiness with the people you love.
19. If you make these bars, I'd love to hear about it! What's your favorite holiday baking recipe? Let me know in the comments below.

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/christmas-cherry-bars-a-sweet-festive-holiday-treat/>