

## Easy Cherry Chocolate Chip Bars - A Chewy, Fruity Dessert Recipe

Heavenly Maraschino Cherry Chocolate Chip Cookie Bars



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

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### INGREDIENTS

Unsalted Butter: 1 cup, melted (this gives the bars their rich, fudgy base).

Granulated Sugar: 1 cup for sweetness and crisp edges.

Brown Sugar: 1/2 cup, packed (essential for that chewy, molasses-tinged flavor).

Large Eggs: 2, to bind everything together.

Vanilla Extract: 2 teaspoons for that classic bakery aroma.

All-Purpose Flour: 2 1/2 cups.

Baking Powder & Baking Soda: 1/2 teaspoon of each for the perfect lift.

Salt: 1/2 teaspoon to balance the sweetness.

Semi-Sweet Chocolate Chips: 1 1/2 cups.

Maraschino Cherries: 1 1/2 cups, drained and chopped.

### DIRECTIONS

1. Prep the : Oven and Pan: Preheat your oven to 350°F (175°C). Line a 9x13 inch baking pan with parchment paper, leaving a little overhang on the sides for easy removal.
2. Mix the : Sugars and Butter: In a large bowl, whisk together the melted butter, granulated sugar, and brown sugar until the mixture is smooth and well-combined.
3. Incorporate : Wet Ingredients: Add the eggs and vanilla extract. Whisk vigorously until the batter looks glossy.
4. Whisk : Dry Ingredients: In a separate medium bowl, whisk together the flour, baking powder, baking soda, and salt.
5. Combine: Gradually fold the dry ingredients into the wet mixture. Use a spatula and stop as soon as you see no more streaks of flour. Overmixing leads to tough bars!
6. The : Fold-In: Gently fold in the chocolate chips and those chopped maraschino cherries.
7. Bake: Spread the dough evenly into your prepared pan. Bake for 25-30 minutes. You're looking for golden brown edges and a center that is set but still slightly soft.
8. Cool: This is the hardest part! Allow the bars to cool completely in the pan. This sets the structure so you get clean cuts.

### SWAPS & NOTES

The Cherries: It is crucial to drain your cherries well and pat them dry with a paper towel after chopping.

If they are too wet, they will bleed pink into your dough (unless you want pink bars!).

Chocolate Options: If you prefer a darker flavor, swap the semi-sweet chips for dark chocolate chunks.

Flour: You can use a 1:1 gluten-free baking flour if needed, though the texture may be slightly more crumbly.

## TIPS FOR SUCCESS

**Don't Overbake:** These bars continue to cook slightly as they cool in the hot pan.

If you wait until the center is hard, they will be too dry once cooled.

**Parchment is Key:** Don't skip the parchment paper.

It makes lifting the entire block of bars out of the pan a breeze.

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

Original recipe: <https://chefmaniac.com/easy-cherry-chocolate-chip-bars-a-chewy-fruity-dessert-recipe/>