

Easy Cherry Bars Recipe for a Buttery, Sweet, and Festive Dessert

1 cup (2 sticks) unsalted butter, softened



OVEN
350°F

TIME
35 to 40 min

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INGREDIENTS

For the Base:

1 cup (2 sticks) unsalted butter, softened

1/2 cup granulated sugar

1 large egg

2 cups all-purpose flour

1/2 teaspoon salt

For the Cherry Layer:

1 can (21 oz) cherry pie filling

1/4 teaspoon almond extract

For the Crumble Topping:

1 cup all-purpose flour

1/2 cup (1 stick) unsalted butter, chilled and cubed

Optional Glaze:

1 cup powdered sugar

2 tablespoons milk or lemon juice

DIRECTIONS

1. Prepare the base: Preheat your oven to 350°F (175°C). Grease and line a 9x13-inch baking pan with parchment paper for easy removal later.
2. In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy. Beat in the egg. Gradually add the flour and salt, mixing until a soft dough forms. Press the dough evenly into the bottom of the prepared pan.
3. Add the cherry layer: In a small bowl, stir the cherry pie filling together with the almond extract. Spread the mixture evenly over the dough, making sure the fruit reaches all the corners.
4. Make the crumble topping: In another bowl, combine the flour and sugar. Cut in the chilled butter with a pastry cutter or fork until the mixture looks like coarse crumbs. Sprinkle the crumble evenly over the cherry layer.
5. Bake: Bake for 35 to 40 minutes, or until the top is lightly golden brown and the filling is bubbling slightly around the edges. Let the bars cool completely in the pan before glazing or slicing.
6. Glaze if desired: In a small bowl, whisk together the powdered sugar and milk or lemon juice until smooth. Drizzle the glaze over the cooled bars.
7. Slice and serve: Cut into squares or rectangles and serve. These bars are especially pretty on a dessert tray because of their vibrant cherry layer and delicate glaze.

SWAPS & NOTES

Cherry pie filling is the easy star here, but you can absolutely experiment with other fruit fillings when you want a variation.

Raspberry or blueberry would also be delicious, though cherry has that classic holiday look and flavor that makes these especially eye-catching.

The almond extract is a small ingredient that makes a big difference.

Cherry and almond are a natural pairing, and even a quarter teaspoon adds warmth and depth without overpowering the fruit.

TIPS FOR SUCCESS

Make sure the butter for the base is properly softened, not melted.

Soft butter creams better with sugar and helps create a tender, even crust.

When making the crumble topping, keep the butter chilled so the topping stays crumbly instead of turning into a paste.

That is what gives you those lovely buttery clusters on top after baking.

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

Original recipe: <https://chefmaniac.com/easy-cherry-bars-recipe-for-a-buttery-sweet-and-festive-dessert/>