

The Easiest Cherry Pie Bars: A Simple Treat Everyone Will Love

All the flavor of cherry pie without the hassle:



CHERRY PIE BARS

You Will Need

1 cup unsalted butter, softened
1 3/4 cups granulated sugar
4 large eggs

OVEN
350°F

TIME
10 min

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INGREDIENTS

1 cup unsalted butter, softened
2 cups granulated sugar
4 large eggs
1 teaspoon vanilla extract
1/4 teaspoon almond extract (optional, but adds amazing flavor)
3 cups all-purpose flour
1 teaspoon salt
1 can (21 oz) cherry pie filling
Powdered sugar for dusting (optional)

DIRECTIONS

1. **Prep the Oven and Pan:** I preheat my oven to 350°F and line a 9x13-inch baking pan with parchment paper or lightly grease it with cooking spray.
2. **Make the Dough:** In a large bowl, I cream together the softened butter and sugar until light and fluffy. Then I add the eggs, one at a time, mixing well after each addition. I stir in the vanilla and almond extracts.
3. **Add the Dry Ingredients:** I slowly add the flour and salt to the wet mixture and mix just until combined. The dough will be soft but thick.
4. **Assemble the Bars:** I spread about two-thirds of the dough evenly into the prepared pan, making sure it reaches all the corners. Then I spoon the cherry pie filling over the dough and spread it out gently with a spatula. I drop small spoonfuls of the remaining dough over the cherry filling - it doesn't have to be perfect; the rustic look is part of the charm.
5. **Bake:** I bake the bars for 35-40 minutes, or until the top is golden and the filling is bubbling slightly around the edges.
6. **Cool and Slice:** I let the bars cool completely before slicing them into squares or rectangles. For an extra touch, I dust the tops with powdered sugar right before serving.

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

Original recipe: <https://chefmaniac.com/the-easiest-cherry-pie-bars-a-simple-treat-everyone-will-love/>