



Cherry Pie Bars (Gluten-Free)

Ingredients

- 2 cups sugar
- 4 eggs
- 1 cup butter, softened
- 1 tsp vanilla extract
- ½ tsp almond extract
- 1 tsp salt
- 3 cups Bob's Red Mill Gluten-Free Flour (or same amount regular flour)
- 2-21 oz. cans cherry pie filling

Glaze

- 1 cup powdered sugar
- ¼ tsp almond extract
- ½ tsp vanilla extract
- 2 Tbsp milk (you may need to add an extra Tbsp or two to reach desired consistency)

Directions

1. Preheat oven to 350 degrees and grease a 15x10 or 15x11 inch baking dish.
2. In a large bowl, cream softened butter and sugar. Add eggs one at a time and mix well.
3. Stir in vanilla and almond extract.
4. Mix dry ingredients in a small bowl.
5. Add to creamed mixture and stir until combined.
6. Spread about 3 cups of the batter in the greased baking dish.
7. Top batter with both cans of cherry pie filling and spread evenly with a spatula or spoon.
8. Dollop the remaining batter on top of the cherry filling, it's ok if it doesn't cover all of the filling perfectly!
9. Bake for 40-50 minutes or until a toothpick comes out clean and the top crust is golden brown. Allow bars to cool.
10. While the bars are cooling, whisk together the glaze ingredients.
11. Drizzle over the bars and serve!
12. Store in the fridge in an airtight container for 3-4 days.