

Indulge in the delightful flavors of Christmas Cherry Pie Bars, a festive treat perfect for the holiday season. With a buttery base, sweet cherry filling, and optional vanilla glaze, these bars are sure to become a favorite at your holiday gatherings. Enjoy the warmth and joy of the season with every bite!

## Ingredients:

Ingredients	Quantity
Butter, softened	1 cup
Sugar	2 cups
Eggs	4
Vanilla extract	1 tsp
All-purpose flour	3 cups
Salt	1 tsp
Cherry pie filling	1 can (21 ounces)
For the glaze (optional):	
Powdered sugar	1 cup
Milk	2 tbsp
Vanilla extract	1/2 tsp

## Instructions:

### Preparing the Cherry Pie Bars:

- 1. Preheat Oven:** Preheat your oven to 350°F (175°C). Grease a 9×13 inch baking pan.
- 2. Cream Butter and Sugar:**
  - In a large bowl, cream together the softened butter and sugar until light and fluffy.
- 3. Add Eggs and Vanilla:**
  - Beat in the eggs, one at a time, then stir in the vanilla extract.
- 4. Combine Dry Ingredients:**
  - In a separate bowl, whisk together the all-purpose flour and salt.
- 5. Mix Dry and Wet Ingredients:**
  - Gradually add the dry ingredients to the creamed mixture and mix well until a smooth batter forms.
- 6. Prepare the Base:**

- Spread 3 cups of the batter evenly into the prepared baking pan.
- 7. **Add Cherry Filling:**
  - Carefully spread the cherry pie filling over the batter in the pan.
- 8. **Top Layer:**
  - Drop the remaining batter in small clumps over the cherry filling to create a crumble topping.
- 9. **Bake:**
  - Bake for 35-40 minutes or until the top is golden brown and the edges are slightly crispy.
- 10. **Cool:**
  - Cool the cherry pie bars completely on a wire rack before adding the glaze.

### **Making the Vanilla Glaze (Optional):**

1. **Mix Ingredients:**
    - In a small bowl, whisk together the powdered sugar, milk, and vanilla extract until smooth and creamy.
  2. **Drizzle:**
    - Once the cherry bars are completely cooled, drizzle the vanilla glaze evenly over the top.
  3. **Serve:**
    - Cut the cherry pie bars into squares and serve after the glaze has set.
- Prep Time: 15 minutes
  - Cook Time: 35-40 minutes
  - Total Time: 50-55 minutes
  - Yield: 12-16 bars



Cherry Pie Bars

### **Notes:**

- Store any leftover cherry pie bars in an airtight container at room temperature for up to 3 days.
- These bars can also be served warm with a scoop of vanilla ice cream for an extra indulgent treat.

### **Cook Techniques:**

- Creaming the butter and sugar together creates a light and fluffy texture for the bars.
- Dropping the top layer of batter in small clumps ensures a rustic and crumbly topping.

### **FAQs:**

**Can I use other fruit pie fillings instead of cherry?** A: Yes, you can use any fruit pie

filling of your choice, such as blueberry, apple, or strawberry, for variety.

**Can I make these bars ahead of time?** A: Absolutely! These bars can be made a day in advance and stored in an airtight container until ready to serve.

**Can I freeze the cherry pie bars?** A: Yes, you can freeze the bars without the glaze for up to 1 month. Thaw overnight in the refrigerator before adding the glaze and serving.

## **Conclusion:**

Indulge in the delightful flavors of Christmas Cherry Pie Bars, a festive treat perfect for the holiday season. With a buttery base, sweet cherry filling, and optional vanilla glaze, these bars are sure to become a favorite at your holiday gatherings. Enjoy the warmth and joy of the season with every bite!