

Chewy Cherry Almond Bars



- 1 cup butter, softened
- 2 cups packed brown sugar
- 2 teaspoons baking powder
- 1 egg
- 1 teaspoon almond extract
- 2 cups flour
- 2 cups regular rolled oats
- ½ cup sliced almonds
- 1 cup cherry preserves

Line 9" x 13" pan with foil extending foil over the edge of the pan.

In a large bowl, beat butter on medium to high for 30 seconds. Add brown sugar and baking powder and beat until combined. Beat in egg and almond extract. Beat in as much flour as you can with the mixer. Using a wooden spoon, stir in remaining flour, oats and almonds.

Set aside half of the dough. Press half the dough evenly into prepared pan. Spread the preserves over mixture. Crumble the remaining dough evenly over the preserves.

Bake at 350° for 35 minutes or until lightly browned. Cool on wire rack. Using edges of foil, lift uncut out of pan. Cut into 36 bars.

Recipe submitted by
Judi Becher

Columbus Supply Department Manager



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