

## Cherry Bar Dessert



### GLAZE:

- 1 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 2 to 3 tablespoons milk

### Directions

1. Preheat oven to 350°. In a large bowl, cream butter, sugar and
2. salt until light and fluffy. Add eggs, one at a time, beating well
3. after each addition. Beat in extracts. Gradually add flour.
4. Spread 3 cups batter into a greased 15x10x1-in. baking pan. Spread
5. with pie filling. Drop remaining batter by teaspoonfuls over
6. filling. Bake 30-35 minutes or until golden brown. Cool completely
7. in pan on a wire rack.
8. In a small bowl, mix confectioners' sugar, extracts and enough milk
9. to reach desired consistency. Drizzle over top. Yield: 5 dozen.