

Cherry Almond-Amaretto Bars (serves 9)

Ingredients:

- 1 cup flour
- 1 cup white sugar
- 1/4 tsp salt
- 2 cups fresh or unfrozen frozen cherries, chopped
- 1/2 cup butter, melted
- 2 eggs, lightly beaten
- 1 tbsp amaretto liqueur or almond extract
- 2 tbsp coarse turbinado sugar

Preheat the oven to 350 degrees. Grease an 8-inch square baking dish.

Mix together flour, white sugar and salt in a large bowl. Stir in the cherries and almonds; toss to coat. Stir in butter, eggs and amaretto. Spoon and spread the batter into prepared dish. Sprinkle with coarse sugar.

Bake until a toothpick inserted near the center comes out clean (45-50 minutes). Cool on a wire rack and serve warm with ice cream.

Bars can be made up to 2 days ahead of time, and covered and chilled in the fridge.