



Double Cherry Cookie Bars



SERVINGS

24



COOKING TIME

40 min

Double Cherry Cookie Bars are a decadent homemade treat with double the tartness. This oatmeal cookie bar is easy to serve making it a yummy fruity dessert to entertain with. Not only is it great for parties and gatherings, but this recipe has a couple different variations. Add in Kirsch cherry-flavored brandy or sprinkle in chocolate chips for other ways to enjoy this recipe.

Ingredients

- 1 9 x 9-inch Oatmeal Cookie Crust
- 3/4 cup reserved Oatmeal Cookie Crust
- 3/4 cup sliced unblanched almonds
- 1 10-12 oz jar cherry preserves or all-fruit cherry spread
- 1 tbsp lemon juice
- 1 tbsp kirsch or 1/4 tsp almond extract
- 1 cup dried cherries

Cooking Instructions

1. Heat oven to 375°F.
2. Bake crust 10 to 12 minutes or until light golden brown; cool on wire rack.
3. Stir almonds into the reserved 3/4 cup oat mixture; set aside.
4. In medium bowl, combine cherry preserves, lemon juice and kirsch.
5. Stir in dried cherries; let stand 10 minutes.
6. Spread cherry mixture evenly over crust.
7. Sprinkle with the reserved oat-almond mixture; press lightly into cherry filling.
8. Bake 30 to 35 minutes or until nicely browned on top.
9. Cool completely on wire rack.
10. Cut into bars.
11. Store tightly covered at room temperature or freeze.