

# Fruitful Ideas

## Spicing Up Dessert With Maraschino Cherries



These delectable **Cherry Spice Bars** can be a festive addition to a holiday table—or just a delicious dessert after dinner.

(NAPSA)—No matter whether you're looking to wrap up a holiday feast, deliver a sweet confection to friends or just put a happy ending on a terrific meal, baking with maraschino cherries is an idea that will definitely bear fruit—adding festive color and flavor to a variety of dishes.

This easy, everyday recipe is made with both maraschino cherries and spice cake mix, both of which can be kept in the pantry for when you need a delicious quick dessert—during the holiday season or at any other time of year.

For more recipes and tips, visit [www.nwcherries.com](http://www.nwcherries.com).

### Cherry Spice Bars

- 1 jar (10 oz.) stemless maraschino cherries
- 1 package (18¼ oz.) spice cake mix
- ¼ cup butter or margarine, melted
- ¼ cup firmly packed brown sugar
- ¼ cup water
- 2 eggs

### Glaze:

- 1 cup confectioners' sugar
- 1 Tablespoon lemon juice
- 1 to 2 teaspoons milk

**Drain cherries; discard juice or save for another use. Cut cherries in half. Combine dry cake mix, melted butter, brown sugar, water and eggs in large mixing bowl; mix with spoon or electric mixer until well combined and smooth. Stir in cherries. Spread batter into greased 13x9x2-inch baking pan.**

**Bake in preheated 375° oven 20 to 25 minutes, or until top springs back when lightly touched. Let cool in pan on wire rack.**

For glaze, combine confectioners' sugar and lemon juice; add enough milk to make a thick glaze. Drizzle glaze over cake. Allow glaze to set. Cut into bars. Store up to one week in airtight container with sheets of waxed paper between each layer of bars.

**Makes 2 dozen bars.**