

Holiday Baking

Raising The Bar On Holiday Desserts



These delicious, cherry-filled oatmeal bars are easy to make.

(NAPSA)—An easy way to add color, flavor and fun to many desserts and snacks can be with maraschino cherries. Keep a jar or two on hand to add a festive touch to many holiday favorites, such as pound cake, thumbprint cookies or these delightful treats:

Chewy Cherry Bars

Crust:

- 1 cup all-purpose flour
- 1 cup quick-cooking or old-fashioned oats
- 1 cup firmly packed brown sugar
- 1 teaspoon baking soda
- ½ cup butter, softened

Filling:

- 2 eggs
- 1 cup lightly packed brown sugar
- ½ teaspoon vanilla extract
- 2 tablespoons all-purpose flour
- 1 teaspoon baking powder
- 1 cup coconut
- 2 10-oz. jars maraschino

- cherries, drained and coarsely chopped
- ½ cup chopped pecans

For the crust, combine flour, oats, brown sugar and baking soda in mixing bowl. Cut in butter until crumbly. Press into a 13x9x2-inch baking pan. Bake in a preheated 350-degree oven for 10 minutes.

For the filling, beat eggs, brown sugar and vanilla together thoroughly. Combine flour and baking powder; stir into egg mixture, mixing well. Stir in coconut, maraschino cherries and pecans. Spread evenly over crust. Bake in a preheated 350-degree oven for 25 minutes or until lightly browned. Let cool completely.

Drizzle with icing, if desired.

Makes about 4 dozen bars.

Free Recipes

Visit www.nationalcherries.com for more recipes and information.