

# CHOCOLATE CHERRY BARS

“Bars” have a very special place in Minnesnowta cuisine. You can’t go to a church social or potluck and not be inundated with dozens of varieties of bars...and they’re all good! And good for you I might add. These are my favorite.

## **BARS:**

1 package Fudge Cake Mix  
1 21 ounce can Cherry Pie Filling  
1 teaspoon Almond Extract  
2 Eggs, beaten

Preheat oven to 350 degrees. Mix all ingredients together using a wooden spoon, and do not over mix. Pour batter into a greased and floured 9 by 13 pan. Bake for 25 to 30 minutes, or until a toothpick comes out clean (if you hit a cherry it won’t be clean though).

## **FROSTING:**

1 cup Sugar  
5 Tablespoons Butter  
1/3 cup Milk  
6 ounces Semi Sweet Chocolate Chips

Combine sugar, butter and milk in a small saucepan over medium heat stirring constantly until it boils. Continue to stir and boil for 1 minute.

Remove from heat and add chocolate chips. Stir until smooth, and pour over bars spreading evenly. Allow the frosting to cool and set for about an hour before serving. Cutting into pieces approximately 3 inches by 1 inch seems to work best.