

Double Cherry Cookie Bars



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

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	40 min	60 min	24

How to make it

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.

Made with



Quaker® Oats-Old Fashioned