

# A Recipe From *tiKido*

## Cherry Almond Bar Cookie

### Ingredients:

- 1 cup (2 sticks) butter, softened
- 2 cups brown sugar
- 2 eggs
- 1 teaspoon salt
- ½ teaspoon almond extract
- 2 2/3 cups flour
- 1 ½ cups fresh cherries, pitted
- 1 ½ cups almonds, sliced



### Instructions:

1. Cream together the softened butter and brown sugar. Add eggs and almond extract and beat. Add dry ingredients (flour, salt, baking powder) and mix until combined. Add 1 cup of the almonds and all of the cherries, and mix just until incorporated into the batter.
2. Spread in a 9x13 pan, and top with the remaining 1/2 cup of almonds.
3. Bake at 350 degrees Fahrenheit for 40 minutes.
4. Let cool completely before cutting into squares.