



Fabulous Fruit Bars

 Popular

READY IN



80 min.

SERVINGS



24

CALORIES



122 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 1 cup butter softened
- ☐ 21 oz cherry pie filling canned
- ☐ 2 eggs
- ☐ 1 tablespoon milk
- ☐ 1 cup powdered sugar
- ☐ 2 pouches sugar cookie mix betty crocker® (1 lb 1.5 oz each)

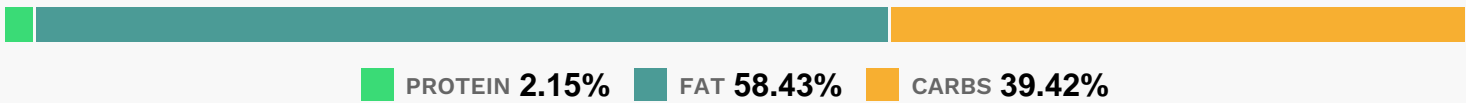
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven

Directions

- ☐ Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray.
- ☐ In large bowl, stir base ingredients until soft dough forms. Press half of dough in bottom of pan.
- ☐ Spread pie filling over dough. Drop remaining dough by teaspoonfuls over filling.
- ☐ Bake 45 to 50 minutes or until golden brown. Cool 10 minutes.
- ☐ In small bowl, stir glaze ingredients until smooth. If necessary, add additional milk, 1 teaspoon at a time, until thin enough to drizzle.
- ☐ Drizzle glaze over warm bars. For bars, cut into 6 rows by 4 rows. Store covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:1.58, Glycemic Load:0.01, Inflammation Score:-3, Nutrition Score:1.1534782438337%

Nutrients (% of daily need)

Calories: 122.05kcal (6.1%), Fat: 8g (12.31%), Saturated Fat: 1.71g (10.69%), Carbohydrates: 12.15g (4.05%), Net Carbohydrates: 12g (4.36%), Sugar: 4.98g (5.53%), Cholesterol: 13.72mg (4.57%), Sodium: 99.44mg (4.32%), Alcohol: 0.01g (100%), Alcohol %: 0.04% (100%), Protein: 0.66g (1.32%), Vitamin A: 409.99IU (8.2%), Vitamin E: 0.33mg (2.21%), Selenium: 1.27µg (1.81%), Vitamin B2: 0.03mg (1.54%), Phosphorus: 13.79mg (1.38%), Copper: 0.02mg (1.14%), Vitamin C: 0.91mg (1.11%), Potassium: 36.18mg (1.03%)