



## Festive Cake Bars

READY IN



90 min.

SERVINGS



24

CALORIES



184 kcal

DESSERT

## Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.3 cup butter melted
- ☐ 0.3 cup milk
- ☐ 2 eggs
- ☐ 10 oz maraschino cherries drained coarsely chopped ()
- ☐ 0.5 teaspoon almond extract
- ☐ 12 oz fluffy frosting white

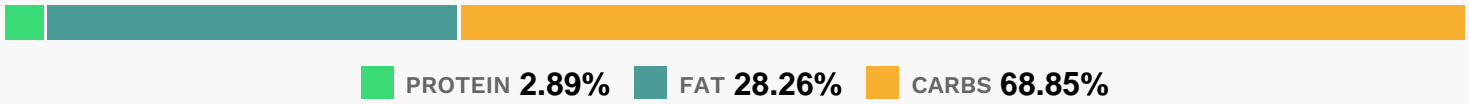
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

## Directions

- ☐ Heat oven to 350°F. Spray 13x9-inch pan with baking spray with flour. In medium bowl, beat cookie mix, butter, milk and eggs with electric mixer on medium speed about 20 seconds or until well mixed. Stir in cherries and almond extract.
- ☐ Spread in pan.
- ☐ Bake 20 to 25 minutes or until top is golden brown and toothpick inserted in center comes out clean. Cool completely on cooling rack, about 45 minutes. Frost with frosting.
- ☐ Cut into 6 rows by 4 rows.

## Nutrition Facts



## Properties

Glycemic Index:5.46, Glycemic Load:4.18, Inflammation Score:-1, Nutrition Score:1.1252173697171%

## Nutrients (% of daily need)

Calories: 183.92kcal (9.2%), Fat: 5.79g (8.9%), Saturated Fat: 1.8g (11.27%), Carbohydrates: 31.71g (10.57%), Net Carbohydrates: 31.34g (11.39%), Sugar: 23.27g (25.85%), Cholesterol: 19.03mg (6.34%), Sodium: 107mg (4.65%), Alcohol: 0.03g (100%), Alcohol %: 0.07% (100%), Protein: 1.33g (2.66%), Vitamin B2: 0.07mg (4.18%), Vitamin E: 0.32mg (2.12%), Vitamin K: 2.2µg (2.1%), Vitamin A: 88.32IU (1.77%), Selenium: 1.24µg (1.76%), Folate: 6.24µg (1.56%), Fiber: 0.38g (1.51%), Phosphorus: 13.31mg (1.33%), Calcium: 12.56mg (1.26%), Iron: 0.21mg (1.18%), Vitamin B1: 0.02mg (1.12%)