



## Holiday Fruit Bars

READY IN



80 min.

SERVINGS



24

CALORIES



203 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 17.5 oz sugar cookie mix
- 1 cup butter softened
- 0.5 teaspoon almond extract
- 2 eggs
- 21 oz cherry pie filling canned
- 1 cup powdered sugar
- 1 tablespoon milk
- 0.3 teaspoon almond extract

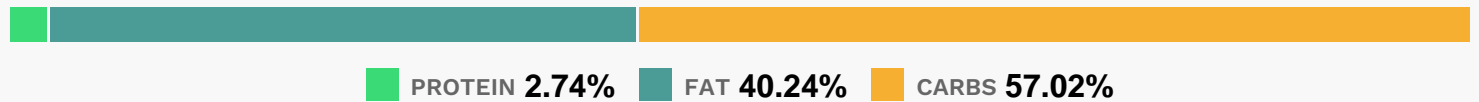
## Equipment

- 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:1.2808695504361%

## Nutrients (% of daily need)

Calories: 203.18kcal (10.16%), Fat: 9.12g (14.03%), Saturated Fat: 1.71g (10.69%), Carbohydrates: 29.06g (9.69%), Net Carbohydrates: 28.91g (10.51%), Sugar: 14.54g (16.16%), Cholesterol: 13.72mg (4.57%), Sodium: 158.27mg (6.88%), Alcohol: 0.04g (100%), Alcohol %: 0.08% (100%), Protein: 1.4g (2.79%), Vitamin A: 409.99IU (8.2%), Vitamin E: 0.33mg (2.21%), Vitamin B2: 0.03mg (1.95%), Selenium: 1.27µg (1.81%), Folate: 6.12µg (1.53%), Vitamin B1: 0.02mg (1.43%), Phosphorus: 13.8mg (1.38%), Copper: 0.02mg (1.15%), Iron: 0.2mg (1.12%), Vitamin C: 0.91mg (1.11%), Potassium: 36.3mg (1.04%)