

Chocolate Cherry Bars

Source: Pillsbury's Silver Anniversary Bake Off Cookbook

Ingredients

- 1 package Fudge Cake Mix
- 1 (21 oz) can Cherry Fruit Filling
- 1 teaspoon Almond Extract
- 2 Eggs, Beaten
- 1 cup Sugar
- 5 tablespoons Butter Or Margarine
- $\frac{1}{3}$ cup Milk
- 6 ounces Semi-Sweet Chocolate Pieces

Method

Preheat oven to 350°F. Using solid shortening or margarine (not oil) grease and flour 10 x 15 inch jelly roll pan or 9 x 13 inch pan.

In a large bowl, combine first four ingredients. By hand, stir until well mixed. Pour into prepared pan. Bake jelly roll pan 20 to 30 minutes; 9 x 13 pan 25 - 30 minutes or until toothpick inserted in center comes out clean.

While bars cool, prepare Frosting. In small saucepan, combine sugar, butter and milk. Boil, stirring constantly, 1 minute. Remove from heat; stir in chocolate pieces until smooth. Pour over partially cooled bars.

Makes about 4 dozen bars.