CHERRY SQUARES

1 cup butter or margarine
1 3/4 cup sugar
4 eggs
1 tsp vanilla
1 can cherry pie filling
3 cups flour
1 1/2 tsp. baking
powder
1 1/4 tsp. salt

Cream butter & sugar. Add eggs one at a time, beating until fluffy. Add vanilla. Add dry ingredients. Put 2/3 batter in greased 10x15 jelly roll pan and top with cherry pie filling. Cot remaining batter over filling (it does not have to cover complete). Bake 25-30 min. at 350

degrees until batter is set and cake is lightly browned. Remove and cool 10 min. Combine the following glaze and drizzle over warm bars. 2 T. hot water, 1 c. powdered sugar, 1/2 tsp almond flavor. (Iused more powdered sugar than this but that is your preference).

nancy Jo Hanke