



Cherry Almond Bars

Tart cherries and crunchy almonds are the perfect dessert match! Recipe and photo by [The Novice Chef](#).

Yield: 9 squares

Ingredients

- 1¼ cup [Pamela's All-Purpose Flour Artisan Blend](#)
- ½ cup [Pamela's Nut Flour Blend](#)
- ¾ cup granulated sugar
- ¾ teaspoon baking soda
- ½ teaspoon salt
- ½ cup (1 stick) unsalted butter, melted
- 1 large egg, beaten
- 2 teaspoons vanilla extract
- ½ teaspoon almond extract
- 1 can (21 oz) cherry pie filling
- ⅓ cup sliced almonds
- [Order Ingredients](#)

Directions

Preheat oven to 350°F. Grease a 9x9 baking pan with butter. Line with parchment paper. Set aside.

In a large bowl, whisk together All-Purpose Flour Artisan Blend, Nut Flour Blend, sugar, baking soda and salt. Stir in melted butter, egg, vanilla extract and almond extract.

Using your hands or a silicone spatula, flatten ¾ of the dough into the bottom of the prepared pan.

Top the dough with the cherry pie filling, smoothing into an even layer. Then crumble the remaining dough with your hands and scatter it on top of the cherry filling. Sprinkle the sliced almonds on top.

Bake for 30 to 35 minutes, until golden on top. Let cool completely before slicing to serve!