



THE J.M. SMUCKER Co

Dreamy Cherry Bars

Prep Time Cook Time Serves Difficulty

20 mins 35 mins 30 N/A

Ingredients

- **Base:**
- 1 1/3 cups (325 mL) **Robin Hood®** Original All Purpose Flour
- 1/3 cup (75 mL) sugar
- 1/2 tsp (2 mL) baking powder
- 1/2 cup (125 mL) butter
- 1 egg, beaten
- 1 jar (250 mL) **Smucker's** Cherry Spread
- **Topping:**
- 1 cup (250 mL) brown sugar
- 3/4 cup (175 mL) chopped toasted walnuts
- 3/4 cup (175 mL) toasted coconut
- 2 tbsp (30 mL) **Robin Hood** Original All Purpose Flour
- 1 tbsp (15 mL) lemon juice
- 1 tsp (5 mL) baking powder
- 2 eggs, beaten

Directions

Step 1:

Preheat oven to 425°F (220°C). Line a 9" (23 cm) pan with foil and grease.

Step 2:

Crust: combine first 3 ingredients in medium bowl. Cut in butter until mixture resembles coarse crumbs. Add egg and mix. Press evenly into prepared pan. Bake for 10 minutes. Remove from oven and reduce temperature to 350°F (180°C) and spread jam over partially baked crust.

Step 3:

Topping: combine ingredients in medium bowl and spread evenly over jam. Bake 30 – 35 minutes longer, until set. Remove and cool. Cut into bars.

These bars tend to be gooey. For easier cutting, chill in fridge overnight.

Images

