

Treasure Chest Bars

Servings: 48 bars

Source: Adapted from Cooks.com

The combination of chocolate, cherries, and nuts is a classic and so delicious. Reminds me of chocolate covered cherries! The bars are just right the right texture, not too soft and not too firm.

INGREDIENTS

1/2 cup white sugar
1/2 cup brown sugar
1/2 cup butter, room temperature
2 eggs
3/4 cup milk
1/2 teaspoons vanilla
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup chocolate chips
1 cup Maraschino cherries, chopped and juice saved for frosting
1 cup walnuts, chopped
3 cups powdered sugar
1/2 cup salted butter, softened
1-2 teaspoons cherry juice

DIRECTIONS

1. Heat oven to 350°F.
2. Grease 13x9" pan or line with parchment paper.
3. Using a hand or stand mixer, cream white sugar, brown sugar, and butter together.
4. Add eggs, milk, and vanilla and stir to combine.
5. In a large bowl mix flour, salt, and baking powder. Add dry ingredients into the wet ingredients mixing well.
6. Stir in cherries, chocolate chips, and walnuts.
7. Spread evenly in prepared pan. Bake about 30 minutes or until cooked through.
8. Cool completely before frosting.
9. Once bars are cooled, make frosting. In a large bowl, beat butter until smooth and creamy. Gradually add powdered sugar. Add cherry juice a little at a time until it is a spreadable consistency.
10. Frost cooled bars, cut, and serve.

Nutrients Per Serving:

340 Calories | 16g Fat (4g Saturated) | 34g Carbohydrates | 2g Added Sugar | 19g Protein | 600mg Sodium | 5g Fiber