

Chocolate Drizzled Cherry Bars

Crumb Mixture:

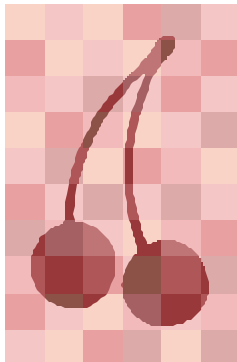
2 c. flour 2 c. quick cooking oats 1 1/2 c. sugar 1 1/4 c.
butter, softened

Filling:

1 (21 ounce) can cherry fruit filling 1 tsp. almond extract

Glaze:

1/2 c. semi-sweet real chocolate chips 1 tbsp. shortening



Heat oven to 350*. In large mixer bowl combine all crumb mixture ingredients. Beat at low speed, scrapping bowl often, until mixture is crumbly (1 to 2 mins). Reserve 1 1/2 c. crumb mixture: press remaining crumb mixture on bottom of 13x9 inch baking pan. Bake 15 to 20 minutes or until edges are very lightly browned. Meanwhile, in same bowl stir together fruit filling and almond extract. Spread filling over warm crust; sprinkle with reserve crumb mixture. Continue baking for 27 to 32 minutes. In 1-quart sauce pan melt choc -chips and shortening over low heat, until smooth (2 to 3 mins). Drizzle glaze over bars. Cool completely. Cut into bars.