

CHOCOLATE CHERRY BARS

By, Joan Jones

Easy, delicious and great finger dessert

1 Box Pillsbury Plus Devil's Food Cake Mix
21 oz. can cherry pie filling
1 teaspoon almond extract
2 eggs beaten

Frosting:

1 cup sugar
5 tablespoons margarine
1/3 cup milk
1 cup (6 oz pkg.) chocolate semi sweet chips

Preheat oven to 350 degrees. Grease and flour 15 x 10 jelly roll pan or 13 x 9 sheet pan. Mix first 4 ingredients well and pour into prepared pans. Bake till toothpick comes out clean. 15 x 10 pan about 25 minutes or 13 x 9 pan about 30 minutes

In small saucepan, mix sugar, margarine, and milk. Bring to a boil and stir constantly for 1 minute. Remove from heat and stir in chips till smooth. Pour over warm bars. Let cool completely before cutting into squares or bars. Put decorative sprinkles on top if desired.