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Style Unit Yield [Change](#)

Power Bars

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Yield: 32 bars

- 3/4 cup butter or margarine
- 2 cup firmly packed brown sugar
- 2 cup all purpose flour
- 2 cup old-fashioned or quick-cooking oats, uncooked
- 2 tsp baking soda
- 21 oz can of cherry filling and topping
- 2 tbsp granulated sugar
- 1 tbsp cornstarch
- 1/2 tsp almond extract

Procedures

1. Put butter and brown sugar in a large mixing well. Beat with an electric mixer on medium speed 3 to 4 minutes or until well mixed. Combine flour, oats and baking soda. Add flour mixture to sugar mixture; mix on low speed until crumbly.
2. Spread two-thirds of the oat mixture into the bottom of an ungreased 13x9x2-inch baking pan. Press down to make a firm layer.
3. Puree cherry filling with an electric blender or food processor until smooth. Pour pureed cherry filling into a medium saucepan. Combine granulated sugar and cornstarch; stir into cherry filling. Cook, stirring constantly, over low heat until mixture is thick and bubbly. Stir in almond extract. Pour cherry mixture over oat layer; spread evenly. Top with remaining oat mixture.
4. Bake in a preheated 350-degree oven 30 to 35 minutes, or until golden brown. Let cool before cutting into bars.
5. Courtesy of: Cherry Marketing Institute