

Cherry □ Squares □

1 C butter (2 sticks, NO low fat)

1 ½ C sugar

4 large eggs

2 C flour

1 tsp. almond extract

½ tsp. cinnamon

2 cans cherry pie filling ('Thank-you' brand with extra fruit)

Cream butter and sugar together, and then add eggs one at a time, beating well after each one to keep mixture light. Mix in rest of batter ingredients, and spread into a greased jelly-roll pan around 10" x 15". Using a spoon place cherries on top of mixture spaced about 1" apart, somewhat minimizing the amount of syrup delivered. Bake at 350° for 30-35 minutes until top starts to turn golden brown.

Let cool, cut into squares and sprinkle with powdered sugar.