

# CHOCOLATE CHERRY BARS

## Ingredients

### Cake:

- 1 (18 1/2 ounce) package devils food cake mix
- 1 (21 ounce) can cherry pie filling
- 1 tsp almond extract
- 2 large eggs, beaten

### Frosting:

- 1 cup sugar
- 1/3 cup milk
- 5 Tbsp butter
- 1 (6 ounce) package semi-sweet chocolate chips (1 cup)

## Directions

1. Heat oven to 350 degrees.
2. Grease and flour a 15x10 or a 13x9-inch pan.
3. In large bowl, combine cake mix, pie filling, almond extract, and eggs; stir until blended.
4. Spread in greased and floured pan.
5. Bake at 350 degrees for 20 to 30 minutes or until toothpick inserted in center comes out clean.
6. In small saucepan, combine sugar, milk, and butter.
7. Bring to a boil; boil 1 minute, stirring constantly.
8. Remove from heat; stir in chocolate chips until smooth.
9. Pour and spread over warm bars.
10. Cool completely and cut into bars.