# Cherry Chocolate bars with Frosting <br> \author{ Cynthia Rush 

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Favorite Recipes - Sacred Heart School - Easthampton, MA (1984

1 package Devil's Food cake mix<br>1 can (21 ounce) cherry pie filling<br>1 teaspoon almond extract<br>2 eggs, beaten<br>1 cup sugar<br>5 tablespoons margarine<br>1/3 cup milk<br>1 cup chocolate bits

Grease and flour a cookie sheet or 13x9-inch pan.

In a bowl, combine the cake mix, pie filling, almond extract and eggs. Mix well by hand.

Pour the mixture into the pan.
Bake at 350 degrees for 20 to 30 minutes (for the cookie sheet) OR 25 to 30 minutes (for the $13 \times 9$-inch pan).

In a small pan, combine the sugar, margarine, and milk. Mix well. Boil, stirring constantly, for 1 minute. Remove from the heat. Add the chocolate bits. Pour over the bars while still warm.

Per Serving (excluding unknown items): 2064 Calories; 71g Fat (30.0\% calories from fat); 18 g Protein; 352g Carbohydrate; 3g Dietary Fiber; 435mg Cholesterol; 893mg Sodium. Exchanges: 1 1/2
Lean Meat; $1 / 2$ Non-Fat Milk; 12
1/2 Fat; 23 Other Carbohydrates.

