

Peanut Butter Chocolate Cherry Bars

Ingredients:

- ½ cup unsalted butter melted
- 1 cup brown sugar
- ½ cup creamy peanut butter
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 ½ cups all-purpose flour spooned & leveled
- ¼ teaspoon salt
- ¼ cup sweetened coconut optional
- ½ cup white chocolate bar chunks or chocolate chips
- ½ cup milk or semi-sweet bar chunks or chocolate chips
- ¾ cup Paradise Candied Cherries chopped in half or whole

Directions:

Preheat oven to 350°F . Line an 8-inch square baking pan with parchment paper or tin foil, making sure to leave some overhang for easy removal, and set aside. Lightly spray with non-stick cooking spray.

Melt butter.

In a large mixing bowl, whisk together the butter, brown sugar and peanut butter. Mix in the egg and vanilla extract until fully combined.

Add in the flour and salt and mix until just combined, then stir in the chocolates, coconut and cherries.

Scoop the batter into the prepared baking pan and spread it around into one even layer. Sprinkle additional chocolates and cherries on top if desired and gently press them into the top of the blondies.

Bake at 350°F for 30-35 minutes or until the top of the blondies are set. Remove from the oven and allow to cool for at least 1 hour before cutting into the bars.

