

# Vanilla Cherry Pie Bars

Poetry & Pies

**prep time:** 15-20 minutes (*less if using a [cherry pitter](#)*)

**bake time:** 60 minutes

**total time:** 1 hour, 20 minutes

**servings:** 12-16



## Ingredients

### for the cherry filling

- 2-3 cups chopped, pitted cherries
- ¼ cup (50g) granulated sugar
- 2 tablespoons (20g) flour (or 1 tablespoon cornstarch)
- 1 tablespoon (13g) lemon juice (orange juice or your favorite liqueur work, too)
- ¼ teaspoon (2g) sea salt (or ½ teaspoon table salt)
- 1 tablespoon (13g) vanilla extract

### for the crust

- 12 tablespoons (1 ½ sticks or 170g) unsalted butter, room temperature
- ¾ cup (150g) sugar
- 1 ¾ cups (238g) flour
- ½ teaspoon (3g) sea salt
- 1 tablespoon (13g) vanilla extract

## Instructions

1. Pit cherries (I suggest using a [cherry pitting tool](#) to speed this up). Chop roughly then mix with remaining filling ingredients. Stir well then set aside while you make the crust.
2. Preheat the oven to 350F/175C and line an [8x8 square pan](#) with foil. See note for lining carefully. Grease with butter or baking spray. (Note: I chose to make the cherries before even preheating to give the filling plenty of time to macerate.)
3. In a medium mixing bowl, cream butter and sugar on high for 1 minute, scraping bowl once. Add salt and vanilla and mix until blended, about 10-20 seconds. Add flour and mix on low until incorporated and crumbly.

4. Sprinkle  $\frac{1}{2}$  to  $\frac{3}{4}$  of the dough evenly into the pan. (I used  $\frac{2}{3}$  and found it to be perfect, because I wanted a fairly full top crust with some bits of filling bubbling through. As long as you have at least half the dough on the bottom crust, the exact ratio is up to your preference.) Press gently to seal edges and ensure no cracks on the bottom that filling could seep through. Don't press too hard or it will be tough after baking.
5. Stir filling one last time then spread evenly on top of bottom layer of dough. Sprinkle remaining dough on top, squeezing dough gently as you go to create a variety of sized clumps. You can cover it evenly or make a design (ish, it's clumps of dough after all) or leave some filling to show through.
6. Cover very loosely with foil (barely fold down on two sides just so it stays somewhat on but a little vented). Bake for 30 minutes. Remove foil then bake another 30 minutes or until crust is golden and the filling bubbles throughout and looks mostly set.
7. Cool in the pan at least 30 minutes (1-2 hours is ideal). Remove by pulling up the edges of the foil. Peel back foil along sides before cutting. Be careful to remove any foil that may have stuck to the bottom (it only happens to me when I haven't greased it well).

*Enjoy! Store leftover in an airtight container on the counter 3-4 days or the fridge up to 1 week.*