

# Chocolate Cherry Almond Bars

By Lenore Lynch

1 cup almond butter  
1/3 cup butter  
½ stick butter (1/4 cup)  
2 cups regular oatmeal (or use gluten free)  
½ generous cup toasted, sliced almonds  
1 ¼ cup bittersweet chocolate chips  
½ teaspoon coarse salt  
1 cup chopped tart dried cherries  
or ½ c cherries and ½ c dried chopped mission figs

Spray bottom of an 8" x 8" metal baking pan with cooking oil. Line pan with parchment paper, letting paper hang over opposite sides. Melt first three ingredients over low heat in a large saucepan. Stir until everything is smooth. Remove from heat and stir in oatmeal and nuts. Stir in remaining ingredients until mixed. The chips will melt. Scrape into pan and smooth out the mixture, pressing down gently with a wide blade or by holding a piece of waxed paper. Refrigerate at least four hours. Use extending parchment paper to lift large bar out of the pan onto a cutting board. With a sharp knife, cut into twenty-five pieces and then cut each piece on the diagonal to get 50 pieces.