

Holiday Squares (Sunshine Bars)

Source: Chris Mower (TheCookingDish.com)
(20 servings | 20 bars)

- 1-½ cups Sugar
- Orange Zest, from one medium orange
- 1 cup Margarine
- 1 teaspoon Vanilla
- 2-½ tablespoons Orange Juice, from the same medium orange
- 4 large Eggs
- 2 cups Flour
- 1 can Cherry pie filling, (20 oz)
- ⅓ teaspoon Ground nutmeg
- Confectioners' sugar, for dusting

1. Preheat oven to 350°F. Spray large cookie sheet, set aside. In a large mixing bowl add sugar. Zest the entire orange into the sugar, then with fingers, rub the zest into the sugar until it the sugar turns orange (~ 3 minutes). Cream in the butter.



2. Add in the eggs, vanilla. Cut the orange in half, and squeeze the orange juice from one half into mixture. Beat together until evenly distributed.



3. Add flour and nutmeg and mix until it's dough is even throughout.



4. Scrape batter into sprayed cookie sheet. Spread the batter around so it's as even as possible. (Sometimes it helps to let it sit, or shake it a bit to spread it out.)



- 5.** Divide the dough into 20 even squares. Place a tablespoon of pie filling into the center of each square, then bake for 25-30 minutes or until golden brown on top.



- 6.** Remove from oven and dust with confectioners' sugar. Cut squares and serve warm! Delicious!

