**Chocolate-Cherry Squares**

Straight from the Human Resource Office is Brenda's Chocolate-Cherry Squares. This one is sure to be on your nice list this holiday season.

**Chocolate-Cherry Squares - Crumb Ingredients**

* 1 cup all-purpose flour
* 1/3 cup butter or margarine
* ½ cup packed light brown sugar
* ½ cup chopped nuts

Heat oven to 350\*. In a large mixer bowl combine flour, butter, and brown sugar. Blend on low speed to form fine crumbs, about 2 to 3 minutes. Stir in nuts. Reserve ¾ cup crumb mixture for topping; pat remain crumbs in an ungreased square pan, 9x2x2 inches. Bake 10 mins or until lightly browned. Meanwhile, prepare the Filling.

## Cherry Squares - Filling Ingredients

* 1 package (8 ounces) cream cheese, softened
* ½ cup sugar
* 1/3 cup cocoa
* ¼ cup milk
* 1 egg
* ¼ teaspoon vanilla extract
* ¼ cup chopped red candied cherries
* About 3 dozen halved cherries for topping the squares.

In a small mixer bowl combine cream cheese and sugar; beat until fluffy. Add cocoa, milk, egg, and vanilla; beat until smooth. Fold in cherries.

Spread over warm crust. Sprinkle with the reserved crumb mixture; garnish with cherry halves. Return to oven: bake 25 minutes or until lightly browned. Cool; cut into squares. Store, covered, in refrigerator. Yields about 3 dozen squares.

### **Festive Fact∴**

Did you know that home-made candied cherries (aka Glacé Cherries) can last up to one year in the fridge!

So why not make your own with this simple [recipe](https://www.biggerbolderbaking.com/candied-cherries-glace/).