

MSU Bakers Cherry Pie Crumb Bar

Makes: 10 servings

Crumb Ingredients:

Cake Flour: 5 ½ oz.

Sugar: 3 ¼ oz.

Baking Powder ½ tsp.

Iodized Salt: ⅛ tsp.

Unsalted Butter: 3 ¾ oz.

Whole Liquid Eggs: 1 ⅓ Tbsp.

Crumb Instructions:

1. In a mixing bowl, with paddle, on low speed, mix together flour, sugar, baking powder and salt.
2. Slowly blend in the butter and then the egg until a crumbly dough forms. Do not overmix.
3. Scale dough into the bottom of a greased pan.
4. Bake for 8 minutes until light golden brown. Let cool.

Filling Ingredients:

Plain Cream Cheese: 11 oz.

Sugar: 3 ¼ oz.

Vanilla: ½ tsp.

Filling Instructions:

1. In a mixing bowl, beat the cream cheese and sugar on medium speed, until smooth.
2. Add the vanilla and mix to combine.
3. Scale cream cheese mixture onto each prebaked crust. Spread evenly.

Cherry Pie Filling: 1 pound

Instructions:

1. Scale cherry pie filling over cream cheese mixture. Spread evenly.
2. From the remaining crumb mixture, scale and crumble dough over the cherry layer.
3. Cool completely before adding glaze.

White Quick Icing: 1 ¼ oz.

Instructions:

1. Drizzle quick icing over the bars and allow to set.
2. Refrigerate.