



Cherry - Ceylon Cinnamon Crumble Bars

A quick and easy recipe that is a kid favorite and sure to please any sweet tooth. The Ceylon cinnamon adds to the flavor of the crumble and the cherries. You can serve these bars cold or warm (with a scoop of ice cream!) - either way they are scrumptious!



Ingredients

1 box of super moist yellow cake mix
1 can of cherry pie filling
2 1/2 cups of quick-cooking oats

1/2 cup finely chopped almonds
2 Tbsp Ceylon cinnamon (divided)
1 1/2 sticks melted butter (divided)

Preheat oven to 375 degrees. Spray a 9 x 13 baking dish with cooking spray. Mix the cake mix and the oats in a bowl. Add 1 stick of melted butter and 1 Tbsp of Ceylon cinnamon. Stir until crumbly. Press down half of this mixture into the bottom of the prepared pan. Spread the cherry pie filling over the crumb crust.

Mix 1/2 cup of the finely chopped almonds, 1 Tbsp Ceylon cinnamon and 1/2 cup of melted butter into the remaining crumbs. Sprinkle this crumb mixture over the cherries and press down gently. Bake for about 20 minutes or until lightly golden. Cool and cut into bars. ❧