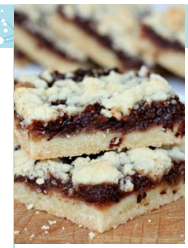
Cherry Fig Merlot Bars

Makes 20 bars

- Gift Mix
- 1 teaspoon pure almond extract (for filling)
- 1 cup Merlot wine
- 1 cup water
- 2 sticks unsalted butter, cut in ½ inch slices
- 1 teaspoon pure almond extract (for crust)

1. Preheat oven to 325°F.
2. In a saucepan, pour in top layers of gift mix including cinnamon, fig halves, sugar and dried cherries. Add wine, water and almond extract. Bring to a boil on med-high heat.
3. Reduce heat to low, simmer for 10 minutes uncovered, then set aside to cool 15 minutes.
4. Pour mixture into food processor and process for 20 seconds, scrape bowl, then process another 20 seconds. Transfer mixture to bowl and set aside.
5. Lightly spray a 11 x 15 x 2 inch baking pan with non-stick cooking spray with flour added.
6. In food processor, pour in the remaining gift mix ingredients for crust and topping (flour, sugar and baking powder). Process and quickly add 2 sticks of unsalted butter slices and remaining 1 teaspoon of almond extract. Process for 30 seconds more. Reserve 1 ¼ cups of crumb mixture and set aside.
7. Place the rest of crumbs in the prepared baking pan to form crust, using a large spoon to evenly press crumbs.
8. Bake for 15 minutes or until edge is a very light brown. Remove from oven and spread cherry-fig filling over the crust.
9. Sprinkle reserved crumbs evenly over the top and bake for 35 minutes or until edges are light brown. Cool before cutting.



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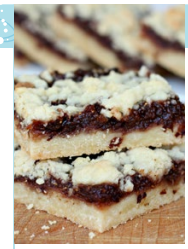

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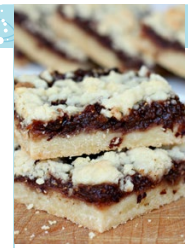

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