Chocolate Cherry Snack Bars

1/3 cup brown rice syrup

1/2 teaspoon pure vanilla extract

1/3 cup almond meal

1/8 teaspoon salt

1 Tablespoon almond butter

2 cups whole almonds, roughly chopped

1/2 cup dried cherries

1/3 cup mini chocolate chips

Line an 8 or 9-inch square baking pan with parchment paper with enough overhang on the sides to easily remove the bars from the pan.

Preheat oven to 300.

Stir together honey, vanilla, almond meal, salt, and almond butter together until combined.

Fold in the almonds and cherries.

Transfer mixture to prepared baking pan and press very firmly into an even layer.

Bake 22 minutes.  Let cool in pan 1 hour.  Transfer to refrigerator to chill for 1 more hour.

Remove bars using parchment paper.  Cut into squares.