

# Chocolate Amaretto Bars

Nestle's Baking Book, from the 1980's probably



## CRUST:

2 cups all-purpose flour  
3/4 cup butter or margarine (1 1/2 sticks) cut into pieces, softened  
1/3 cup packed brown sugar

## FILLING:

4 large eggs  
3/4 cup light corn syrup  
3/4 cup granulated sugar  
2 tablespoons butter or margarine, melted  
1 tablespoon cornstarch  
1/4 cup amaretto, or 1/2 teaspoon almond extract

2 cups sliced almonds  
1 2/3 cups chocolate chips, [I used dark chocolate]

## CHOCOLATE DRIZZLE:

1/3 cup chocolate chips, [I used dark chocolate]

*Per Serving (excluding unknown items): 228 Calories; 13g Fat (49.0% calories from fat); 4g Protein; 27g Carbohydrate; 1g Dietary Fiber; 36mg Cholesterol; 65mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat; 1 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 36

1. PREHEAT oven to 350° F. Grease a 13 x 9-inch glass baking pan.
2. FOR CRUST: BEAT flour, butter and brown sugar in large mixer bowl until crumbly. Press into prepared baking pan.
3. BAKE for 12 to 15 minutes or until golden brown.
4. FILLING: BEAT eggs, corn syrup, granulated sugar, butter, cornstarch and liqueur in medium bowl with wire whisk. Stir in almonds and 1 2/3 cups morsels. Pour over hot crust; spread evenly.
5. BAKE for 25 to 30 minutes or until center is set. Cool completely in pan on wire rack.
6. DRIZZLE: PLACE remaining 1/3 cup morsels in heavy-duty plastic bag. Microwave on HIGH (100%) power for 30 to 45 seconds; knead. Microwave at 10- to 15-second intervals, kneading until smooth (this may take 90 seconds or so to reach the melting point, but not hot enough to melt the plastic. Cut tiny corner from bag; squeeze to drizzle over bars. Using a knife, and with a tall mug of boiling water nearby, cut the bars into 1 to 1 1/2" squares, dipping the knife back into the hot water if the filling sticks. Try using a sharp spatula to cut through the crust part. Refrigerate for several hours. Using a spatula or a kitchen knife or both, re-cut the scored part and carefully lift out the squares. If storing for awhile, put waxed paper between layers and seal in a plastic box for up to a week. Keep bars in refrigerator.