

Glazed Double Almond Bars

the runaway spoon blog



BARS:

- 1 cup unsalted butter, softened**
- 7 ounces almond paste**
- 2 cups granulated sugar**
- 2 eggs**
- 2 1/4 cups all-purpose flour**
- 1/2 teaspoon salt**

GLAZE:

- 1 1/2 cups powdered sugar**
- 1 1/4 teaspoons almond extract**
- 5 drops milk, guess?**

Per Serving (excluding unknown items): 373 Calories; 16g Fat (37.4% calories from fat); 4g Protein; 56g Carbohydrate; 1g Dietary Fiber; 58mg Cholesterol; 79mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 3 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 16

1. **BARS:** Preheat the oven to 300°F. Line a 9 by 13 inch baking pan with non-stick foil or parchment paper with some overhanging ends.
2. Beat the butter and the almond paste together in the bowl of a stand mixer until smooth and creamy and well combined. Add the sugar and the eggs and beat until combined and smooth, scraping down the sides of the bowl as needed.
3. Beat in the flour and salt until the batter is smooth, again scraping the bowl as needed. Spread the batter into the prepared pan. Use clean, damp fingers to press it out into an even layer if needed. Bake for 1 hour until firm and lightly golden and a tester inserted in the center comes out clean.
4. Spread the glaze over the bars as soon as you remove them from the oven.
5. **GLAZE:** [My suggestion: increase the amount of glaze by 1 1/2 times.] Whisk the confectioners' sugar, almond extract and enough milk to make a glaze as thick as heavy cream. Pour over the warm bars, spread out to the edges and leave to cool completely.
6. Cut the bars into squares. If you cut them smaller, you'll get at least 24 bars. The bars will keep in an airtight container for 2 days.