

Almond Bar Cookies

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Internet Address: <http://www.recipejoint.com/recipe-cookies/almond-bar-cookies.html>



Servings: 25

From the original recipe, reduce butter by 25%. Cookies were too greasy with this much butter. Also may need a bit more baking time. I took them out at 35 minutes.

1. Preheat oven to 350 degrees.
2. Butter a 9 x 9 pan, line with foil, then butter the foil.
3. In food processor, pulse almond paste until broken in small bits, then add 1/4 c sugar and salt, processing 1 minute more. In a large bowl, beat together butter and remaining sugar, 3 minutes. Add almond mixture, egg yolk, and almond extract, beat 2 minutes more. Reduce speed, then add flour. Mix until combined.
4. Spread batter evenly in pan and brush with egg white. Bake 35-40 minutes.
5. Cool in pan 1 hour. Cut into 25 squares.

1/2 cup almond paste, not marzipan

1/2 teaspoon salt

3/4 cup sugar

3/4 cup unsalted butter, softened

1 large egg, separated

1 1/4 cups all-purpose flour

1 teaspoon almond extract

Per Serving (excluding unknown items): 119 Calories; 7g Fat (52.5% calories from fat); 1g Protein; 13g Carbohydrate; trace Dietary Fiber; 23mg Cholesterol; 47mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>