



Scandinavian Almond Bars

Ingredients:

Bars:

1¾ cup flour
2 tsp baking powder
¼ tsp salt
½ cup butter
1 cup sugar
1 egg
½ tsp almond extract
Milk
½ cup sliced almonds

Icing:

1 cup confectioners' sugar
¼ tsp almond extract
Milk (3 to 4 tsp)

Bars:

Combine flour, baking powder and salt; set aside.

Beat butter till softened.

Add sugar and beat till fluffy.

Add egg and extract and beat well.

Add flour mixture.

Divide dough into fourths. Form each into a 12" roll.

Place 2 rolls 4-5" apart on an ungreased cookie sheet. Flatten until 3 inches wide. Repeat with remaining rolls.

Brush flattened rolls with milk and sprinkle with almonds

Bake at 325° for 12 to 14 minutes. While cookies are still warm cut them crosswise into 1" strips. Cool.

Almond icing:

Stir together confectioners' sugar and almond extract and enough milk to make icing of drizzling consistency.

Drizzle with almond icing.