Scandinavian Almond Bars

Description

Buttery shortbread bar/cookies from Grandma's recipe box!

Summary

Yield: 4
Prep Time: 20 minutes
Category: Cookies & Bars
Cuisine: Scandinavian
Tags: Shortbread, bars, almond

Ingredients

- 1 cup sugar
- 1/2 cup butter, at room temperature
- 1 egg
- 1/2 tsp almond extract
- 1 1/2 cup flour
- 2 tsps baking powder
- 1/4 tsp salt
- 1 tbsps milk
- 1/2 cup sliced almonds, chopped and toasted
- 3 tbsps sugar
- 1 tsp cinnamon

Instructions

Cream butter and sugar in mixing bowl. Beat in egg and extract till fluffy. Combine dry ingredients in separate bowl; add to creamed mixture and mix well.

Divide dough into four pieces and form into 12x3 inch rectangles. Place on two greased baking sheets about 5" apart. Mix cinnamon and sugar in a small bowl. Brush dough with milk and sprinkle with almonds and cinnamon-sugar.

Bake at 325 degrees for 18-20 minutes. Cookies should be firm and lightly browned at edges.Cool 5 minutes in pans, then cut diagonally into 1" slices. Cool completely on wire racks.

Optional icing: 1 cup powdered sugar, 1/4 tsp almond extract, and 1-2 Tbsp milk. Mix till smooth and drizzle over cooled bars instead of cinnamon-sugar topping.