SCANDINAVIAN ALMOND BARS

*Suggestion…double this recipe.*

Ingredients:

* 1 cup of sugar
* ½ cup of butter, softened
* 1 egg
* ½ teaspoon of Pure Almond Extract
* 1 ¾ cups of all-purpose flour
* 2 teaspoons of baking powder
* ¼ teaspoon of salt
* 1 tablespoon of milk
* ½ cup of almonds

Icing:

* 1 cup of confectioners’’ sugar
* ¼ teaspoon Pure Almond Extract
* 1 – 2 tablespoons of milk

Directions:

* In a large bowl, cream sugar and butter until light and fluffy.
* Beat in egg and extract. Combine dry ingredients; add to creamed mixture and mix well.
* Divide dough into fourths; form into 12 inch by 3 inch rectangles. Place 5 inches apart on a greased cookie sheet. Brush with milk and sprinkle with almonds. \*\* Note – I usually divided into the two pieces and place on the greased cookie sheet and roll them into that size with a glass and shape them a bit with my fingers so that they are close to rectangular. They don’t have to be perfect.
* Bake at 325 degrees for 18 to 20 minutes or until firm to the touch and edges are lightly browned. Cool on pans for 5 minutes (important), then cut diagonally (Note – this is not necessary…the diagonal thing.) into 1 inch slices. Remove to wire racks to cool.
* In a small bowl combine the confectioners’ sugar, extract and enough milk to achieve desired consistency; drizzle over bars. Note – I find I usually use the 2 tablespoons of milk.