

Almond Bar Cookies

Source: *Gourmet Magazine*, December, 2004

***Carolyn T's
Cookbook***

Servings: 25



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

Categories: Cookies

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*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.*

Notes: 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.

Description:

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.