

# SCANDINAVIAN ALMOND BARS

## Ingredients

1 3/4 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup butter, softened  
1 cup granulated sugar  
1 egg  
1/2 teaspoon almond extract  
Milk  
1/2 cup sliced almonds, coarsely chopped

Almond Icing:  
1 cup powdered sugar  
1/4 tsp almond extract  
3 to 4 tsp milk

## Directions

1. Preheat oven to 325 degrees. In a bowl, stir together flour, baking powder, and salt; set aside. In a large mixing bowl, beat butter for 30 seconds. Add sugar; beat until combined, scraping sides of bowl occasionally. Beat in egg and almond extract until combined. Beat in as much of the flour mixture as you can with the mixer. Stir in any remaining flour mixture.
2. Divide dough into four equal portions. Shape each portion into a 12-inch-long log. Place two logs 4 to 5 inches apart on an ungreased cookie sheet. Flatten rolls until they are 3 inches wide. Repeat with remaining rolls on a second cookie sheet. Brush flattened rolls with milk and sprinkle with almonds.
3. Bake, one sheet at a time, 12 to 15 minutes or until edges are light brown. While still warm on cookie sheets, slice logs diagonally into 1-inch pieces. Transfer to a wire rack and let cool. If desired, drizzle cooled cookies with Almond Icing.
4. Almond Icing: in a small bowl, stir together 1 cup powdered sugar, 1/4 tsp almond extract, and enough milk to make an icing of drizzling consistency.

Makes 4 dozen cookies