



Holiday Snacks



from

TINYDYNAMITE

Sara's Almond Bars

Like a biscotti, but better.



Sara's Almond Bars

Ingredients

1 3/4 c all-purpose flour
2 tsp baking powder
1/4 tsp salt
1/2 c unsalted butter, room temp
1 c granulated sugar
1 egg, room temperature
1/2 tsp almond extract
2 tbsp milk
1/2 c slivered almonds

For Icing:

1 c powdered sugar, sifted
1/4 tsp almond extract
1-2 tbsp milk

Equipment

Large Bowl
Stand Mixer
Baking Sheet
- Covered in Parchment Paper
Rolling Pin

Prep

1- Preheat oven to 325°.

Cook

1- In a large bowl, whisk together flour, baking powder, and salt.

2- In a separate bowl or stand mixer, beat together butter and sugar 90 seconds or until fluffy. Add egg and almond extract, and mix until incorporated. Gradually add in the flour mixture and beat well.

3- Divide dough into quarters and form into 12" log. Place logs 4-5" apart on a baking sheet. Using a rolling pin, flatten into rectangles about 12" long by 3" wide. Brush with milk, then sprinkle with almonds.

4- Bake at 325° for 12-14 minutes or until edges are lightly browned.

5- While baking, whisk together the powdered sugar, almond extract and 1 tablespoon of milk. Add milk 1 tablespoon at a time until you reach a drizzle consistency.

6- While the bars are still warm, cut diagonally into 1" strips and drizzle with icing.