

Apricot Almond Bars

Submitted by Janet Esperson

Makes 20 to 54 bars

Ingredients

Crust

- 1 1/2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/2 cup butter, softened

Topping

- 7 1/2 oz almond paste, crumbled
- 1/2 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/4 cup butter, softened
- 1 cup apricot jam
- 1/2 cup sliced almonds

Directions

1. Crust: In a bowl, combine flour, sugar, and butter. Using an electric mixer on low speed, beat until crumbly. Press evenly into prepared pan. Bake in preheated oven until golden all over, 12-15 minutes.
2. Topping: In a bowl, combine almond paste, flour and sugar. Using a pastry blender, 2 knives or your fingers, cut in butter until mixture resembles coarse crumbs. Set aside.

3. Spread jam over crust, leaving a 1/2-inch border of crust. Sprinkle almond paste mixture evenly over top. Sprinkle sliced almonds evenly over topping. Return to oven and bake until top is set and golden, 20-25 minutes. Let cool completely in pan on rack. Cut into bars.

