

NORWEGIAN ALMOND BARS

Ingredients

1 cup butter	<u>Frosting:</u>
1 cup sugar	1/4 cup butter, softened
2 cups all-purpose flour	2 cups confectioners' sugar
1 (8-ounce) can almond paste	2 Tbsp milk
1/2 cup sugar	1 tsp almond extract
2 Tbsp butter, softened	Silvered almonds, for garnish
2 eggs	

Directions

1. Preheat the oven to 350 degrees. Spray a 9x13-inch baking dish with nonstick cooking spray.
2. In a medium bowl, cream together the 1 cup butter, 1 cup sugar, and flour. Press the dough into the prepared baking dish. In a separate bowl, combine the almond paste, 1/2 cup sugar, 2 Tbsp butter, and eggs; blend.
3. Spread the mixture on top of the first layer. Bake for 35 minutes, or until the bars are golden brown. Let cool completely.
4. While the bars are cooling, make the frosting. In a medium bowl with a mixer, beat together the butter, confectioners' sugar, milk, and almond extract on medium speed until creamy. Spread the frosting on the bars. Garnish with the almonds. Slice and serve.

Makes 24 bars

Source: *Mary Engelbreit's Fan Fare Cookbook* (Engelbreit)