

ALMOND SHORTBREAD BARS

These tender almond bars are perfect with fruit or after dinner coffee.

2 c. all-purpose flour

1 c. sugar

1 c. LAND O LAKES®

**Sweet Cream Butter,
softened**

1 egg, separated

¼ tsp. almond extract

1 tbsp. water

½ c. chopped almonds

Heat oven to 350°. In large mixer bowl combine flour, sugar, butter, egg yolk and almond extract. Beat at low speed, scraping bowl often, until particles are fine (2 to 3 min.). Press on bottom of greased 15x10x1" jelly roll pan. In small bowl beat egg white and water with fork until frothy; brush on dough. Sprinkle with nuts. Bake for 15 to 20 min. or until very lightly browned. Cool completely; cut into bars.

YIELD: 2½ doz.