

RASPBERRY-FILLED WHITE CHOCOLATE BARS

$\frac{1}{4}$ C sliced almonds

Makes 16-24

$\frac{1}{2}$ C Oleo

Oven at 325°

12 oz. White Chocolate Chips

2 eggs

$\frac{1}{2}$ C sugar

1 C flour

$\frac{1}{2}$ tsp. salt

1 tsp. almond extract

$\frac{3}{4}$ C raspberry jam

Grease and flour an 8"-9" pan. Toast almonds (7 min.) in skillet over low-medium heat until begin to color and get fragrant. Pour out of pan. Melt oleo and

1 C white chips in pan over very low heat, stirring

constantly until all melted. Beat eggs until foamy.
Gradually add sugar and beat until lemon colored.
Stir in white Chocolate mixture. Add flour, salt and
Almond extract. Low speed until just combined.
Spread half in prepared pan. Bake 15-20 minutes
until light golden brown. Meanwhile mix rest of
white chocolate in batter. Melt jam over low heat.
Spread jam over warm crust. Gently spoon teaspoons
of batter over jam. Sprinkle with almonds.
Bake 30-40 minutes. Check with toothpick.