



## Almond Butter Bars

### Ingredients:

- 11 oz pastry flour
  - 1 tsp baking soda
  - ½ oz ground cinnamon
  - 10 oz unsalted butter
  - 8 oz brown sugar
  - 1 egg
  - ½ tsp salt
- 
- Egg wash, as needed
  - Sliced almonds, as needed
  - Grouse grain or granulated sugar, as needed



## Directions:

- Sift pastry flour, baking soda and cinnamon into small bowl.
- In a medium bowl, cream butter and sugar with electric mixer.
- Add flour mixture and beat on low speed just until combined well.
- Wrap dough in plastic wrap and refrigerate for 2 hours.
- Preheat oven to 350 degrees.
- Transfer half of dough to lightly floured surface.
- Roll into 1/8 inch thick rectangle.
- Slice dough into 1 inch by 2 inch bars.
- Line baking sheets with parchment paper.
- Line bars on paper lined baking sheets 1 inch apart.
- Repeat with other half of dough.
- Brush bars with egg wash.
- Sprinkle almonds and sugar over bars.
- Bake in batches 12-15 minutes, until golden brown.

[Saltyvixenstories.com](http://Saltyvixenstories.com)

