

## **Dutch Almond Squares**

9X13 Glass Pan Lined With Parchment

Oven: 325 Degrees

A Sturdy Mixer Is A Plus For This Recipe!

Step One

8 Oz Butter: Start By Creaming The Butter.

8 Oz Solo Almond Paste (Marzipan) Cut This Into Small Chunks And Slowly Add To The Creamed Butter To Incorporate Until Smooth.

Fyi: Walmart And Ingles Sell This.

Add One And A Half Cups Granulated Sugar; Mix Well.

Step Two

Add The Remaining Ingredients And Mix Well.

1 Teaspoon Almond Flavoring

2 Eggs

2 Cups Of Flour: One Cup Almond Flour, One Cup All Purpose Flour

Spread Evenly In The Glass Pan Getting Right Into The Corners.

Sprinkle With 3/4 Cup Sliced Almonds.

Bake For Approximately 38-40 Minutes. Rotate The Cake After 20 Minutes.

The Cake Will Be Dark Golden To Light Brown (Cannot Test With Toothpick Due To The Soft Nature Of The Cake).

Leave The Cake In The Pan On A Cooling Rack Until Completely Cooled Before Cutting Into Squares. Makes About 20 Squares.

These Freeze Well (Unless Your Spouse Gets To Them First).