



## [Dutch Almond Bars Recipe](http://www.annsentedlife.com)

Found on: <http://www.annsentedlife.com/>

Prep Time: 15 minutes

Cook Time: 20 Minutes

Cooling Time: 1 Hour

### Ingredients:

- 1 cup Sugar, divided
- 1 cup Butter, softened
- ½ tsp Almond Extract
- 1 Egg, separated
- 2 cups Flour
- ½ tsp Cinnamon
- 1 TBSP Water
- 1 cup Sliced Almonds

### Directions:

- Preheat oven to 350°
- Spray a 15"x10"x1" baking pan with non-stick spray (or lightly grease).
- In a large mixing bowl, combine ½ cup sugar, butter, almond extract and egg yolk; beat until well combined.
- Add the flour and cinnamon; mix well.
- Press the crust mixture into the bottom of your greased pan, making sure the entire bottom is fully covered. **Tip:** *dust your hand lightly with flour to prevent sticking to the dough. Start pressing lightly with your finger-tips, then use the meaty-part of your palm to distribute the dough evenly.*
- In a small bowl, combine the water and the egg white; beat until frothy.
- Brush the egg white mixture over the dough in the pan.
- Sprinkle the sliced almonds evenly over the egg white covered dough, top with remaining ½ cup of sugar.
- Bake at 350° for 20-23 minutes, or until lightly golden brown.
- Immediately cut the Dutch Almond Bars into 3"x2" bars, do not remove them from the pan.
- Allow the cut bars to cool in the pan for 1 hour, or until completely cool.

Makes: 50 bars