

Almond Bars

This recipe for almond bars from LorAnn customer Lisa Jonker look and taste impressive but are deceptively simple to make - all the ingredients are mixed in just one bowl.

Ingredients

1 cup melted butter
2 cups granulated sugar
4 eggs
2 teaspoons LorAnn Almond Bakery Emulsion
1/4 teaspoon salt
2 cups all-purpose flour
1/2 cup sliced almonds (optional)



Directions

1. In a large bowl, mix the melted butter and sugar. Add eggs one at a time, mixing well after each. Mix in Almond emulsion. Add salt and flour and mix on low speed until combined.
2. Spread in a greased 9-inch X 13-inch pan and sprinkle top evenly with the sliced almonds if desired. Bake at 350° F. for 25 - 30 minutes or until lightly browned.
3. Remove from oven and cool completely. Dust with powdered sugar if desired. Cut into bars or squares.

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