

Almond Cookie Bars

With almond flour and slivered almonds



12 servings



45-60 minutes

INGREDIENTS

- 1/2 cup butter, softened
- 1 cup sugar (can adjust for sweetness)
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup almond flour
- 1 teaspoon almond extract
- 1/2 cup slivered almonds (for topping)

DIRECTIONS

1. Preheat the oven to 350°F (175°C). Line an 8x8-inch square baking pan with parchment paper or lightly grease it.
2. Cream the butter and sugar together in a bowl until light and fluffy.
3. Add the egg and vanilla extract to the butter-sugar mixture and mix until fully incorporated.
4. Mix dry ingredients: In a separate bowl, whisk together the all-purpose flour, baking soda, baking powder, and salt.
5. Add dry ingredients to the wet ingredients gradually, stirring until combined. Then fold in almond flour and almond extract.
6. Spread the batter evenly into the prepared baking pan. Sprinkle slivered almonds on top.
7. Bake for 25-30 minutes or until golden brown around the edges and a toothpick inserted in the center comes out clean.
8. Let cool in the pan for about 10 minutes, then transfer to a wire rack to cool completely before cutting into squares.