

almond blondies

makes up to 2 dozen cookies



mix together thoroughly:

four large eggs
two cups sugar
one-half teaspoon salt

add:

two teaspoons almond extract
two sticks (one cup) unsalted
butter (melted)

gently fold in:
two cups sifted flour

pour batter into greased 9x13" pan then:
sprinkle with three-quarter cup sliced almonds

bake forty minutes at 325°. cool in pan

mix together to make glaze:

one cup confectioners sugar
one-half teaspoon almond extract
about two tablespoons milk

add milk in small quantities until the glaze
is a delicious, drippy consistency.

place glaze in a plastic storage bag,
and snip one corner of the bag.
drizzle over the cooled blondies.

cut blondies into squares or rectangles.

from your friends at: **Hummingbird Highway, LLC**

Joan Ford
Patterns & Strategies for Savvy Quilters
hummingbird-highway.com

