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## Oma's Almond Bar Recipe

### Ingredients:

- ½ cup butter, room temperature
- 1 cup granulated sugar
- 1 egg
- ½ tsp almond extract
- 1¾ cups flour, all-purpose
- 2 tsp baking powder
- ¼ tsp salt
- about ¼ cup milk
- ½ cup sliced almonds
- 1 cup powdered sugar
- ¼ tsp almond extract
- 3 - 4 Tbsp milk

### Instructions:

1. Preheat oven to 325°F. Prepare 2 cookie sheets by covering with parchment paper.
2. In large mixer bowl, beat together butter and sugar. Beat in egg and almond extract until light and fluffy.
3. Mix flour, baking powder, and salt together. Add to butter mixture and beat until well mixed.
4. Divide dough into four portions. Form each into a roll about 12 inches long.
5. Put two rolls about 4 - 5 inches apart on parchment-covered cookie sheet and flatten rolls with fingers to about 3 inches wide. Repeat with the remaining dough.
6. Brush with milk and sprinkle with sliced almonds. Bake for 12 - 15 minutes or until edges are slightly browned. Do not let them get too dark.
7. Remove from oven and immediately cut in 1-inch diagonal strips, but carefully cutting down with a knife. Do not cut back and forth. The delicate cookie will break. Let cool for about 5 minutes and then remove to a wire rack to finish cooling.
8. Mix powdered sugar, ¼ tsp almond extract and enough milk to make icing.
9. Drizzle cookies with icing. Makes about 48.

### Hints:

- These almond bars also taste great drizzled with chocolate!
- The original recipe used un-greased cookie sheets. I find that using parchment paper covered cookie sheets works much better.

<http://www.quick-german-recipes.com/almond-bar-recipe.html>