

Raspberry-Almond Bars

Ingredients

- 1 1/2 cups whole almonds
- 1 1/2 cups sugar
- 1 1/2 cups all-purpose flour
- 12 tablespoons (1 1/2 sticks) unsalated butter, chilled, cut into 8 pieces
- 1/2 teaspoon almond extract
- 1 cup raspberry jam, preferably seedless
- 1/2 cup sliced almonds
- Confectioners' Sugar, optional

Instructions

1. Preheat oven to 375°F
2. Line 9x13" baking pan on bottom and 2 long sides with a heavy-duty aluminum foil, making sure that the foil is smooth and overhangs top of pan by at least 4 inches
3. Place almonds and sugar in a food processor and process until nuts are finely ground, about 20 seconds
4. Add flour, butter, and almond extract and process until mixture is crumbly and begins to form small clumps, 15 to 20 seconds longer
5. Transfer 3 1/2 cups of almond mixture to baking pan and press into a compact, even layer
6. Spread jam lightly but evenly on top, taking care not to disturb almond layer
7. Press remaining almond mixture into loose, large crumbs and scatter evenly over jam
8. Sprinkle with sliced almonds
9. Bake until jam is bubbling and topping is golden, 25 to 30 minutes
10. Let cool completely on a wire rack
11. Grasping overhanging foil on either side of pan, lift pastry out of pan and place on cutting board, cutting into 36 squares
12. Dust with confectioners' sugar before serving