

Peach Bellini Shortbread Bars

SKILL
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MAKES
10 - 12 Servings

Ingredients

- 1 cup butter, room temperature
- 1/2 cup sugar
- 1 teaspoon pure vanilla extract
- 2 cups flour
- 1/4 teaspoon salt
- 3/4 cup Stonewall Kitchen Bellini Jam, Raspberry Peach Champagne Jam, Peach Amaretto Jam or Peach Apricot Cherry Jam
- 1/2 cup almonds, sliced



Directions

1. Preheat oven to 375° F. Grease a 9x13-inch pan. To make cutting the bars easier, line the greased pan with either foil or parchment paper making a sling with edges hanging over the sides.
2. In a mixer fitted with a paddle attachment, cream the butter and the sugar until light and fluffy. Add the vanilla and mix. Then, add the flour and salt. Blend until crumb mixture is formed. Spread the shortbread dough evenly in the prepared pan. Spread the jam over the dough within 1/2-inch of the edge. Sprinkle almonds over the jam.
3. Bake for 20-25 minutes, until dough is golden brown and bars are cooked in the center.
4. When bars are cooled remove the bars by grabbing the foil or parchment paper and place on a cutting surface. Cut the bars and serve.

