

Scandinavian Almond Bars

1 $\frac{3}{4}$ cups all-purpose flour

2 teaspoons baking powder

$\frac{1}{2}$ cup butter or margarine

1 cup sugar

1 egg

$\frac{1}{2}$ teaspoon almond extract

Milk

$\frac{1}{2}$ cup sliced almonds, coarsely chopped

Almond icing

Stir together flour, baking powder, and $\frac{1}{4}$ teaspoon salt. In a large mixer bowl beat butter with electric mixer till softened. Add sugar and beat till fluffy Add egg and almond extract and beat well. Add flour mixture and beat till dough is well mixed.

Divide into fourths. Form each into a 12-inch roll Place 2 rolls 4 to 5 inches apart on an ungreased cookie sheet. Flatten till 3 inches wide. Repeat with remaining rolls. Brush flattened rolls with milk; sprinkle with almonds. Bake in 324 oven 12 to 14 minutes or till edges are lightly browned. While still warm, cut crosswise at a diagonal into 1-inch strips. Cool. Drizzle with Almond Icing. Makes 48.

Almond Icing: Mix 1 cup powdered sugar, $\frac{1}{4}$ teaspoon almond extract, and enough milk (3 to 4 teaspoons) to make icing of drizzling consistency.