

Susan's Blueberry Almond Bars

½ cup butter
1 (12 oz) pkg. white baking chips
2 eggs, slightly beaten
½ cup sugar
1 teaspoon almond extract
1 cup all purpose flour
½ teaspoon salt
1 cup blueberry jam
¼ cup sliced almonds
½ cup blueberries

- 1.) Preheat oven to 325. In a small saucepan melt butter over low heat. Remove from heat. Add 1 cup of baking chips (do not stir); set aside. Grease 9x9 baking pan. Set aside.
- 2.) In medium bowl combine eggs & sugar. Add butter mixture to egg mixture; stir just until combined. Stir in almond extract.
- 3.) Stir together flour & salt. Add to egg mixture; stir just until combined. Spread half the batter in prepared pan. Bake for 15 -20 minutes or until edges are lightly browned. Remove from oven.
- 4.) Meanwhile melt jam over low heat. Spread jam evenly over warm crust. Stir remaining white baking chips into remaining batter. Drop batter in small mounds onto filling. Sprinkle with almonds & blueberries.
- 5.) Bake about 35 minutes more or until a toothpick inserted near center comes out clean. Cool on a wire rack. Cut into bars. Makes 16 bars

Susan Parnell
March 25, 2008