

ALMOND TEA CAKES

Submitted by Christine Ondersma



INGREDIENTS

- 16 oz (2 cups) unsalted butter
- 12 oz (1 1/2 cups) sugar
- 2 eggs, separated
- 1 tube (7 oz.) almond paste (not marzipan), shave or crumble
- 2 tsp natural almond extract (or more, to taste)
- 17 oz (4 cups) sifted all purpose flour
- 1/4 tsp salt
- 1/2 cup sliced almonds

DIRECTIONS

- Heat oven to 350.
- Cream butter and sugar well.
- Add egg yolks and beat well.
- Beat in almond paste and almond extract. Mixture will be a little lumpy.
- Add flour and salt and beat only enough to combine with other ingredients.
- Press into ungreased 9" x 13" pan.
- Beat egg white only until foamy, and brush over dough. Sprinkle with sliced almonds.
- Bake about 30 minutes or until golden brown.
- Cool and cut into squares

Note: These are better a little under baked, rather than over baked.

Tip: For thicker cakes, use smaller pan and bake longer

SHOPPING LIST

- Almond Paste
- All Purpose Flour
- Extra Large Eggs
- Unsalted Butter
- Almond Extract
- Sugar