



A Bit of Brit Bars

- Crust:
 - 1/2 cup butter, softened
 - 1/3 cup powder sugar
 - 1 cup all-purpose flour
 - 1 tsp. fresh lemon zest
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- Filling:
 - 3 large eggs, beaten
 - 1 cup powder sugar
 - 2 tea bags steeped in 1/2 cup hot water, cooled
 - 3 Tbsp. milk
 - 1 Tbsp. fresh squeezed lemon juice or 1/4 lemon extract
 - 3 Tbsp. all-purpose flour
 - 1/2 tsp. baking powder
 - 1 package Almond Accents® Honey Roasted sliced almonds



Preparation Time : 15
minutes

Preheat oven to 350°F. In bowl mix all crust ingredients until it forms crumbs. Press into the bottom of a lightly greased 8x8x2-inch baking pan. Bake 20 minutes or until light golden brown. Meanwhile, in bowl, add all filling ingredients with half of the Almond Accents; blend well. Pour batter evenly over crust. Bake 30 minutes or until center is firm. Halfway through baking, evenly sprinkle remaining Almond Accents over filling. Cool completely before cutting into bars.

Makes about 16 bars.

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