

Lemon Almond Slice - from Ursula

If you have nut allergies omit the almonds and use some Lemon curd or Lemon pie filling.



Ingredients:

Dough:

300gr flour

2 tsp baking powder

100gr sugar

1 egg

200gr butter

Filling:

125gr ground almonds

150gr sugar

juice of 1 or 2 lemons

zest of lemon

Icing:

50gr icing sugar

1 tbsp lemon juice

Method:

Knead dough ingredients and divide into two parts. Roll both into 9" x 13" rectangles and place one on a greased cookie sheet. Mix almonds, sugar and juice to make a spreadable paste. Mix in the zest. Spread the paste evenly onto the dough, leaving a 1/2" edge free. Lay the other dough rectangle over the top and pinch the edges all around. With a fork poke the top in a pattern to let the steam out. Bake at 325F for 25 - 30 minutes. Mix icing and top the dough while still hot.

Recipes from Ingrid at Quiltessential Co. Inc. St. Albert, Alberta.