



Glenmore Farms Inc

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GLENMORE FARMS BERRY BARS

(24 servings)

For Crust Preheat oven to 350 degrees

1	cup	butter
½	cup	sugar
½	teaspoon	vanilla extract
2	cups	sifted all purpose flour

Cream butter sugar and vanilla in a large bowl until light. Slowly add flour and blend thoroughly. Gather dough and press into greased 9 X 13 baking pan. Bake 15 to 20 until lightly browned. Remove from oven and cool completely

For Filling Preheat oven to 400 degrees

1	12 oz jar	Glenmore Farms Preserves
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Gently spread the preserves of the top of the cooled cookie base

For Topping

2		egg whites
1	cup	sifted powdered sugar
½	teaspoon	almond extract (optional)
½	cup	slivered almonds (optional)

In a mixing bowl mix together the egg whites, extract and powdered sugar. It will be thin. Drizzle over the entire surface and sprinkle with almonds if you choose to include them. Bake for 15 minutes until lightly browned. Watch so the edges do not over brown.

Cut into 24 rectangles while still warm then cool completely before removing from pan.