



PREP: 15 min
COOK: 27 min
SERVES: 18

Gluten Free Almond Bars

With a crunchy almond topping and a chewy middle, these gluten free bars will have your kitchen smelling absolutely heavenly.

Ingredients

Slice

- 1 ½ cups (225g) gluten free flour
- ½ cup (50g) almond meal (or flour)*
- 1 ½ tsp baking powder
- ½ tsp salt
- 125g unsalted butter, room temperature
- 1 cup (220g) caster sugar
- 1 large egg
- 2-3 tsp Queen Almond Extract
- 1 tsp Queen Natural Vanilla Extract

Topping

- 1 large egg

Method - Slice

STEP 1

Preheat oven to 160C (fan forced). Grease a 16 x 26cm slice tin with butter. Set aside.

STEP 2

Combine flour, almond meal, baking powder, salt in a medium bowl, whisking to combine. Set aside.

STEP 3

In the bowl of a stand mixer, beat butter until lightened in colour. Add sugar and until light and fluffy. Add egg, Almond Extract and Vanilla Extract and mix until just incorporated.

STEP 4

With the mixer on low, gradually add flour mixture, mixing until combined.

STEP 5

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Ingredients

1 tbsp milk
½ cup (60g) sliced or flaked almonds
Brown, Raw or demerara sugar, to
sprinkle

Method - Slice

Turn dough out into prepared tin and press into the base of the tin. Place a piece of baking paper over the dough and using your hands or a flat bottomed cup, smooth out the slice to make as even as possible. Once flat, remove the layer of baking paper.

Method - Topping

STEP 1

Place egg and milk in a small bowl, whisking to combine. Brush over slice and top with almonds and sugar. Bake for 25-30 minutes or until the edges are golden.

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