

Easy Apricot Almond Shortbread Bars



- 1 ½ cups apricot preserves
- 3 tbsp orange flavored liqueur (Grand Marnier or Cointreau)
- 2 cups (4 sticks) unsalted butter
- 1 ¼ cups sugar
- 2 tsp almond extract
- 1 tsp orange zest
- 4 cups flour
- ½ tsp salt
- 1 small bag (2.25 oz) sliced almonds
- Parchment paper

Preheat oven to 325 degrees, line full cookie sheet with parchment paper and spray parchment paper lightly with cooking spray. In a mixer, combine butter, sugar, and almond extract until well blended, then slowly add flour 1 cup at a time to form shortbread mixture. Transfer 1 ½ cups of shortbread mixture to bowl and set aside. Press remaining mixture of shortbread into parchment lined cookie sheet, filling to corners by pressing gently with palm. Mix preserves with liqueur in separate bowl and spread evenly over top of shortbread.

Mix remaining 1 ½ cups of shortbread with orange zest and sliced almonds. Crumble with fingertips over sheet to form topping. Bake in oven for 50 minutes, or until crust turns golden. Allow cookies to cool for 30 minutes, then slice with sharp knife or pizza cutter. Recipe makes one full cookie sheet of bars, or about 40-48 cookies depending how wide you slice them.