

Raspberry-Marzipan Meringue Bars

Holiday Cookies | December 2005/January 2006



The meringue takes just minutes to whip up and makes these almond-flavored meringue bars dreamy.

- 1 CUP (2 STICKS) UNSALTED BUTTER, SOFTENED
- $\frac{3}{4}$ CUP ALMOND PASTE, BROKEN UP
- $\frac{1}{2}$ CUP PACKED BROWN SUGAR
- 1 LARGE EGG
- $\frac{1}{2}$ TSP. ALMOND EXTRACT (OPTIONAL)
- 2 CUPS ALL-PURPOSE FLOUR
- $\frac{3}{4}$ CUP SEEDLESS RASPBERRY JAM
- 3 LARGE EGG WHITES
- $\frac{1}{2}$ TSP. CREAM OF TARTAR
- $\frac{2}{3}$ CUP EXTRA-FINE GRANULATED SUGAR

Line a 13×9×2-inch baking pan with foil, extending foil over edges of pan. Grease foil; set the pan aside. Place butter, almond paste, and brown sugar in a food processor. Cover; process until smooth. Add egg and almond extract, if using, and process to blend. Add flour; pulse just until a dough forms (don't overprocess). Spread mixture evenly into bottom of prepared pan.

Bake in a 350° oven for 25 minutes or until lightly browned and appears set. Cool for 5 minutes, then spread with the jam. Reduce oven temperature to 325°.

For meringue, in a large bowl beat the egg whites and cream of tartar with an electric mixer on high speed until foamy. Add the extra-fine sugar a little at a time, beating until soft peaks form. Spread over the raspberry filling, swirling into peaks. Return to the oven and bake for 25 minutes more, until meringue is set and golden. Let cool completely before lifting it out of the pan, using the foil overhang as handles. Cut into bars. Store, covered, in the refrigerator for 3 days or in the freezer up to 3 months. Thaw in refrigerator. Makes 24 bars.

Recipe reprinted from *Something Warm from the Oven* by Eileen Goudge, published by WilliamMorrow Publishers (2005).