

ALMOND RASPBERRY TRIANGLES

(reprinted with permission from Craving Cookies)

for the cookie base and filling:

210 g all-purpose flour

140 g unsalted butter, very cold

65 g granulated sugar

1/2 cup seedless red raspberry jam

for the topping:

170 g almonds, toasted lightly in a 350F oven, then cooled

150 g granulated sugar

2 large eggs

1 large egg white

1/4 tsp salt

2 tablespoons Amaretto

1 tsp vanilla extract

1 tsp almond extract

60 g butter, melted

powdered sugar for dusting (optional)

Heat the oven to 350F. Line a 9 x 13 x 2 pan with foil, being sure to also cover the sides of the pan. Spray well with non-stick baking release and set aside.

Butter should be cold and cut into small pieces. Place the flour in the food processor, add the cold butter and process until indistinguishable. Add the sugar and process again. It will be very powdery. Turn the dough into the prepared pan, and spread it out evenly. Press in firmly to compact and completely cover the bottom of the pan. Bake for 22 to 25 minutes until medium brown and completely baked.

As soon as it comes out of the oven, use the back of a spoon to press the base firmly against the sides of the pan to fill any gaps. This will make sure no jam leaks under the baked base. Spread the jam over the base and set aside.

Make the topping: process the toasted almonds and sugar in a food processor until finely ground. Add the rest of the ingredients and process until completely combined. Pour the mixture over the raspberry jam. Place back in the oven and bake for 25 to 30 minutes until golden brown and set. Cool completely.

To facilitate removal of the foil, chill or freeze the pan until very cold. Turn upside down, remove the foil, being careful around the edges. Turn right side up. Cut 4 across and 5 down to make 20 squares, then each square diagonally to make 40 triangles. Dust with powdered sugar if you so desire, just before serving.