

Chocolate Raspberry Squares

1 ¾ cups (425 ml) gluten free flour
1 cup (250 ml) granulated sugar
1 cup (250 ml) margarine softened
1 egg lightly beaten
½ tsp (2 ml) almond extract
1 cup (250 ml) red raspberry jam
1 cup (250 ml) chocolate chips
¾ cup (175 ml) sliced almonds

Preheat oven to 350° F (180 °C). Grease a 9 X 13" (3.5 l) baking dish.

In a large bowl, thoroughly combine flour and sugar. Cut in margarine using a pastry blender or two knives until mixture is crumbly. Add egg and almond extract; mix until thoroughly combined. Set aside 1 cup of flour mixture for topping.

Press remaining flour mixture into prepared baking dish. Evenly spread raspberry jam over dough.

Thoroughly combine reserved flour mixture, chocolate chips and almonds. Evenly spoon topping over raspberry jam and press with the back of a spoon.

Bake 40 minutes or until lightly browned. Cool in pan. Makes 2 dozen bars.

Submitted by Doris Maki, Peterborough & Area Chapter