

Dutch Butter Bars

$\frac{2}{3}$ cups butter, softened
1 cup white sugar
1 egg
1 tsp almond extract
1 $\frac{1}{2}$ cups flour
 $\frac{1}{2}$ tsp baking powder

Topping:
1 egg
1 tbsp milk
sliced almonds

Instructions:

In a bowl, beat butter with sugar until fluffy. Beat in the egg and almond extract. Combine flour with baking powder; stir into butter mixture until smooth. Spread in a greased 8 inch square pan.

Topping: Beat the egg with the milk and brush over the dough. Top with the almonds. Bake at 350 degrees for 30 minutes.