

Crunchy Cinnamon Snack Bars



Crunchy snack bars flavored with brown sugar, espresso powder, almonds and cinnamon chips

Makes 48

2c flour

2T instant espresso powder

1/2t baking powder

2t almond extract

1/4t salt

1c cinnamon chips

1c butter, room temperature

1/2c sliced almonds

1 1/4c brown sugar

Preheat oven to 325.

Whisk together flour, baking powder and salt in medium bowl.

Using electric mixer, beat butter and brown sugar until well blended, about 2 minutes. Add espresso powder and almond extract. Beat 1 minute. Using the dough hook, stir in flour mixture in 3 additions mixing after each addition until just absorbed. Stir in cinnamon chips and slice almonds. Batter will be very thick.

Turn dough out onto ungreased 13x9 baking sheet. Press dough down with your hands spreading to all edges. Pierce all over with fork.

Bake until edges are browned, 45~50 minutes. Remove from oven and immediately cut into 48 bars with knife. Bars will crisp as they cool and will crisp up very quickly.

Store in airtight container at room temperature.

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