

## Linzer Bars

### Ingredients:

- $\frac{3}{4}$  cup butter or margarine, softened
- $\frac{1}{2}$  cup sugar
- 1 egg
- $\frac{1}{2}$  teaspoon grated lemon peel
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{8}$  teaspoon ground cloves
- 2 cups all-purpose flour
- 1 cup walnuts, finely chopped or ground
- 1 cup raspberry or apricot jam

### Directions:

- In a large bowl, cream butter, sugar, egg, lemon peel, salt and spices. Blend in flour and walnuts. Set aside about  $\frac{1}{4}$  of the dough for lattice top.
- Pat remaining dough into bottom and about  $\frac{1}{2}$  inch up sides of greased 9-inch square pan. Spread with jam.
- Make pencil-shaped strips of remaining dough, rolling against floured board with palms of hands. Arrange in lattice pattern over top, pressing ends against dough on sides.
- Bake in preheated 325° oven about 45 minutes or until lightly browned.
- Cool in pan, then cut into bars.

Yield: 2 dozen small bars