

## **Blueberry Almond Squares**

Hazel Blue Acres – Silvana, WA

### **Crust:**

1 cup flour

2 T. white sugar

½ cup butter

### **Jam & Topping:**

½ cup Hazel Blue Acres Blueberry Fruit Spread or other flavored jam

½ cup softened butter

2/3 cup sugar

2 eggs

2/3 cup rice flour

1 tsp. almond

2 T. sliced almonds (optional)

Pre-heat oven to 350 degrees.

Stir flour & sugar together in a medium bowl.

Cut butter into pieces, add it to the bowl, and use a pastry cutter, a fork, or your fingers to combine.

Press into an 8 x 8 glass pan & bake for 5 minutes. Remove from oven.

Spread fruit spread/jam on warm crust.

Mix butter, sugar, eggs, rice flour & almond until well blended in a medium bowl.

Drop the mixture by spoonfuls & spread evenly over the jam.

Sprinkle almond slices over the top if using.

Return the pan to the oven & bake for 35 minutes.

Remove to cool completely on a wire rack. Cut into squares & enjoy!

