

# Fannie Easterly

## RECIPE:

Title of Entry: Almond Fudge Topped Shortbread

Prep Time: \_\_\_\_\_ Cooking Time: \_\_\_\_\_ Serves/Makes: \_\_\_\_\_

### Ingredients:

1 cup (2 sticks) butter or margarine (softened)  
1/2 cup powdered sugar  
1/4 teaspoon salt  
1 1/4 cups all-purpose flour  
2 cups (12 oz. package Hershey's Semi-Sweet Chocolate Chips  
1 can (14 oz.) Eagle Brand Sweetened Condensed Milk (NOT  
evaporated milk)  
1/2 teaspoon almond extract  
Sliced almonds, toasted

### Instructions:

Heat oven to 350° F. Grease 13x9 inch baking pan. In mixer  
bowl, beat butter, sugar and salt until fluffy. Mix in  
flour. With floured hands, press into prepared pan.  
Bake 20 minutes or until lightly browned. In heavy  
saucepan over low heat, melt chocolate chips with sweetened  
condensed milk, stirring until chips are melted. Stir in  
almond extract. Spread evenly over shortbread. Sprinkle  
with almonds; press down firmly. Refrigerate 3 hours  
or until firm. Cut into bars. Store covered at room  
temperature.

- I use vanilla extract instead of almond extract.
- I use 1-1 1/2 cups almonds  
Sometimes I use pecans instead of almonds
- For a 10 1/2 x 15 1/2 pan
  - I double the shortbread layer
  - I double the chocolate layerWhen combining ingredients of chocolate layer, make sure the mixture gets hot enough for almonds to stick to chocolate layer.