

ing sheets. Store in a tightly closed container. Reheat before serving.

Jessie B. Quinn



DUTCH KOEK

Just plain delicious

- 1/2 cup butter
(no substitutions)
- 1 cup sugar
- 1 egg
- 1/2 cup almond paste
- 1 cup flour

don't take up sides of pan.

Cream butter and sugar. Beat in egg. Mix in almond paste, then stir in flour. Spread in a buttered 9-inch pie pan. Bake at 325° for 50 minutes. Cut in wedges. Serve warm. May be garnished with sliced almonds if desired.

Preparation time: 10 minutes
Baking time: 50 minutes

Easy
Can make ahead and reheat

Serves: 8-12
Can be frozen

double the recipe & use one 7oz. tube of almond paste.

Amanda Clark Morrill

Great!