

VANILLA-CASHEW BARS



Makes 30-36 bars

1 1/2 cup (375 ml)	granulated sugar
1/3 cup (75 ml)	butter , softened
1/3 cup (75 ml)	sour cream
2	eggs
1 Tbsp (15 ml)	vanilla extract
1 1/2 cups (375 ml)	all-purpose flour
1 1/2 tsp (7 ml)	baking powder
2/3 cup (150 ml)	coarsely chopped salted cashews
2 cups (500 ml)	icing sugar
4 Tbsp (60 ml)	cream or milk
3 Tbsp (45 ml)	Amaretto liqueur or
	2 tsp (10 ml) almond flavouring

In large bowl, beat sugar, butter and sour cream with electric mixer, until smooth. Add eggs, one at a time, and vanilla. Gradually beat in flour and baking powder on low speed. Add cashews and mix well. Pour into greased 13" x 9" (3 L) cake pan. Bake at 350 °F/180 °C for about 25 minutes or until toothpick inserted in centre comes out clean. In bowl, combine icing sugar, cream and Amaretto, mixing with fork. Add a little more cream if needed, until preferred consistency. Mix well until smooth and creamy. Spread cake with Amaretto Icing. Cut into bars. Serve warm or cold.

Recipe courtesy of Dairy Farmers of Canada.