



Strawberry Jam Marzipan Bars

 Vegetarian

READY IN



65 min.

SERVINGS



16

CALORIES



140 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 1 teaspoon almond extract
- 0.5 cup brown sugar
- 0.3 cup butter
- 0.8 cup confectioners' sugar
- 0.8 cup flour all-purpose
- 1 tablespoon milk
- 1 pinch salt
- 0.8 cup strawberry jam

Equipment

- bowl
- frying pan
- oven
- whisk

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Mix 1 1/4 cups flour, 1/2 cup butter, and 1/3 cup brown sugar together in a bowl; press mixture into a 9-inch square pan.
- Bake in the preheated oven until browned, about 15 minutes.
- Spread strawberry jam to within 1/2 inch of edges of baked crust.
- Mix 3/4 cup flour, 1/2 cup brown sugar, 1/4 cup butter, 1/2 teaspoon almond extract, and salt in a bowl until crumbly.
- Sprinkle mixture over jam layer.
- Bake in the preheated oven until lightly browned, about 20 minutes. Cool completely.
- Whisk confectioners' sugar, milk, and 1 teaspoon almond extract together in a bowl until smooth; drizzle over cooled bars.

Nutrition Facts



PROTEIN 2.08% **FAT 18.96%** **CARBS 78.96%**

Properties

Glycemic Index:13.63, Glycemic Load:9.2, Inflammation Score:-1, Nutrition Score:1.3878260880061%

Nutrients (% of daily need)

Calories: 140.35kcal (7.02%), Fat: 2.98g (4.58%), Saturated Fat: 1.85g (11.57%), Carbohydrates: 27.89g (9.3%), Net Carbohydrates: 27.55g (10.02%), Sugar: 19.99g (22.22%), Cholesterol: 7.74mg (2.58%), Sodium: 32.86mg (1.43%), Alcohol: 0.09g (100%), Alcohol %: 0.28% (100%), Protein: 0.73g (1.47%), Selenium: 2.47µg (3.54%), Vitamin B1: 0.05mg (3.29%), Folate: 12.65µg (3.16%), Vitamin B2: 0.04mg (2.64%), Manganese: 0.05mg (2.58%), Iron: 0.4mg (2.24%), Vitamin B3: 0.36mg (1.81%), Vitamin A: 90.16IU (1.8%), Vitamin C: 1.4mg (1.7%), Copper: 0.03mg (1.41%),

Fiber: 0.33g (1.33%), Calcium: 11.86mg (1.19%), Phosphorus: 11.44mg (1.14%)