

Swedish Raspberry Almond Bars

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$\frac{3}{4}$ cup butter, softened
 $\frac{3}{4}$ cup confectioner's sugar
1 $\frac{1}{2}$ cups flour
 $\frac{3}{4}$ cup seedless raspberry jam
3 egg whites
6 Tbsp sugar
 $\frac{1}{2}$ cup flaked coconut
1 cup sliced almonds, divided
Additional confectioner's sugar

Preheat oven to 350°. Grease a 9x13 baking pan.

In a large bowl, cream butter and confectioner's sugar until light and fluffy. Gradually add flour and mix well. Press into the bottom of a greased 9x13 baking pan. Bake for 18-20 minutes or until lightly browned.

Spread jam over crust. In a large bowl, beat egg whites until soft peaks form. Gradually beat in sugar, 1 Tbsp at a time, on high until stiff peaks form. Fold in coconut and $\frac{1}{2}$ cup almonds. Spread over jam. Sprinkle with remaining almonds. Bake for 18-22 minutes or until golden brown.