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Belgian Christmas Cookies

Wonderful buttery bar cookie! **Makes 5 dozen**

Printed from CookieRecipe.com, Submitted by **Teri Viereck**

2/3 cup butter or margarine	1/2 teaspoon salt
1 teaspoon almond extract	1/2 cup finely chopped unblanched almonds
1 cup packed brown sugar	1/2 teaspoon ground cinnamon
2 eggs	2 teaspoons red sugar
1 2/3 cups all-purpose flour	2 teaspoons green sugar
1 1/2 teaspoons baking powder	

Directions

- 1 Preheat oven to 375 degrees F (190 degrees C).
- 2 Cream butter with extract; add brown sugar gradually, creaming until fluffy. Add eggs, one at a time, beating thoroughly after each addition.
- 3 Sift flour, baking powder, and salt together; add in thirds to creamed mixture, mixing until blended after each addition. Turn into a greased 15 x 10 x 1 inch jelly roll pan and spread evenly to edges.
- 4 Sprinkle a mixture of almonds and cinnamon over batter, then sprinkle with a mixture of red and green sugars.
- 5 Bake for 10 - 12 minutes. Cut into bars while still warm.