



Chocolate Amaretto Bars

Ingredients

1 cup sugar
2 eggs
1/2 cup unsalted butter melted
1/2 cup flour
1/3 cup cocoa
1-1/4 cup ground Almonds
2 tbs Amaretto or 1/2 tsp almond extract

Directions

Preheat oven to 325 F and butter a 8" square baking pan.

Beat the butter and sugar in a bowl until creamy. Add the eggs, flour and cocoa and beat until well mixed. Stir in the Amaretto (or Almond extract) and the ground Almonds.

Pour into the baking pan and bake for 35 to 40 minutes. Let cool in pan then cut into bite size squares

Source: Chocoholic.com (<http://www.chocoholic.com/chocoholic/recipes/recipe.html>)

For more information on the West Coast Chocolate Festival, please visit www.chocolatefestival.ca or email us at info@chocolatefestival.ca.