

Bakers Banquet



Bee Sting Squares

For the Base Cookie

1 stick +1 tablespoon (125 grams) unsalted butter, softened
2 egg yolks
2/3 cup (100 grams) all-purpose flour
2/3 cup (100 grams) self-rising flour
1/4 cup (60 grams) granulated sugar
2 teaspoons pure vanilla extract

For the Topping

1 stick +1 tablespoon (125 grams) unsalted butter
1/2 cup (100 grams) granulated sugar
2 overflowing tablespoons honey
1 cup (155 grams) slivered almonds (or chopped)

Directions

Preheat oven to 350° F. Grease and line an 8" x 8" baking pan.

To make the base cookie, combine all the ingredients in a bowl and mix with a fork. If it becomes too difficult, mix with damp hands, squeezing the pastry together. With damp hands, press the mixture into the base of the prepared pan. You can use a spatula to help you press the mixture down. Set aside.

To make the topping, melt the butter, sugar and honey in a saucepan on medium heat and stir to combine. Add the almonds. Pour over the pastry base and spread out. Bake for 35-40 minutes until golden. Allow to cool in the pan. Remove and cut into squares using a serrated knife.

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