

Almond Cherry Squares

Canadian Mennonite Cookbook - 1974

*3 tablespoons honey
2 tablespoons soft butter
1 1/2 cups ground almonds,
not blanched
1/4 teaspoon almond
flavoring
1/2 cup glace cherries,
chopped
1/2 cup toasted coconut,
finely chopped and
shredded
8 ounces semi-sweet
chocolate*

In a bowl, blend the honey, butter and flavoring.
Work in the almonds, cherries and coconut.

Line an eight-inch pan with waxed paper. Pat
the almond mixture into it.

Chill in the refrigerator.

In the top of a double boiler, melt the chocolate
over hot water (not boiling). Spread over the
almond mixture. Allow to harden.

Cut into squares.

Per Serving (excluding unknown
items): 1704 Calories; 133g Fat
(64.3% calories from fat); 57g
Protein; 110g Carbohydrate; 15g
Dietary Fiber; 41mg Cholesterol;
194mg Sodium. Exchanges: 2 1/2
Grain(Starch); 6 1/2 Lean Meat; 1
Fruit; 23 Fat; 3 1/2 Other
Carbohydrates.