
Peach Melba Shortbread Bars

The Essential Southern Living Cookbook

Preparation Time: 20 minutes

Start to Finish Time: 2 hours 20 minutes

2 cups all-purpose flour

1/2 cup granulated sugar

1/4 teaspoon table salt

1 cup cold butter

1 cup peach preserves

6 teaspoons raspberry preserves

1/2 cup sliced almonds

sweetened whipped cream (for garnish)

Preheat the oven to 350 degrees.

In a medium bowl, combine the flour, sugar and salt. Cut the butter into the flour mixture with a pastry blender or fork until crumbly. Reserve one cup of the flour mixture. Press the remaining flour mixture into the bottom of a lightly greased (with cooking spray) nine-inch square pan.

Bake in the preheated oven until lightly browned, 25 to 30 minutes.

Spread the peach preserves over the crust in the pan. Dollop 1/4 teaspoon of raspberry preserves over the peach preserves. Sprinkle the reserved one cup of the flour mixture over the preserves. Sprinkle with the sliced almonds.

Bake in the oven until golden brown, 35 to 40 minutes. Cool in the pan for one hour on a wire rack.

Cut into bars. Garnish with sweetened whipped cream.

Yield: 24 bars

Dessert

Per Serving (excluding unknown items): 4122 Calories; 225g Fat (47.7% calories from fat); 45g Protein; 510g Carbohydrate; 15g Dietary Fiber; 497mg Cholesterol; 2596mg Sodium. Exchanges: 13 1/2 Grain(Starch); 1 1/2 Lean Meat; 43 1/2 Fat; 20 1/2 Other Carbohydrates.