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## Mrs. Daniels' Marzipan Bars

*A very special treat*

Mrs. Daniels served these when we visited her in Richmond Hill, Ontario. Colorful and festive with great flavor.

Quantity	Ingredients	Preparation Notes
<b>Dough and Filling</b>		
	Pie Pastry	• Line 8" square pan with pie pastry
	Raspberry Jam	• Spread raspberry jam on top of pastry
1/2 Cup	Margarine	• Blend margarine and sugar
2/3 Cup	Sugar	• Add eggs and beat till light and fluffy
2	Eggs	• Add rice flour and salt - beat well.
2/3 Cup	Rice Flour	• Divide dough into two bowls
1/2 tsp	Salt	• Color dough in one bowl pink and in the other bowl green
	Pink and green food coloring	• Put small spoonfuls of each on the jam alternating to form a checkerboard pattern
<b>Icing</b>		
2 Tbsp	Margarine	• Bake 35 minutes at 375 degrees.
1 1/2	Confectioners Sugar	• Cool
Cups		• Mix all ingredients for icing and frost.
2 Tbsp	Warm Milk	• Cut into small bars and serve
1 tsp	Almond Extract	• Store in airtight container