



Cool Raspberry Marzipan Bars

Serve these sweet treats right from the freezer

1-1/2 cups all purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup unsalted butter, melted
1 cup light brown sugar, packed
1 large egg
2 teaspoons pure vanilla extract

Filling and Topping

1 (8 oz.) package premium marzipan (such as Solo)
1/4 cup low-fat milk
1/3 cup raspberry cake & pastry filling (such as Solo)
2 to 3 Tablespoons sliced almonds
Topping: non-melting confectioners' sugar (snow sugar)

- Preheat oven to 350 degrees F. Lightly grease an 8-inch square ovenproof glass pan; line with parchment paper for easier removal
- In a medium sized bowl, combine flour, baking powder, and salt; set aside.

- In a microwave safe bowl, combine butter and brown sugar; microwave on high power until butter is melted; stir until smooth and well mixed. (If desired, cook ingredients on saucepan on the top of a stove.) Set aside to cool several minutes.
- Place sugar mixture in large mixing bowl. Beat in the egg and vanilla extract.
- Add the reserved flour mixture, mixing at low speed to form a batter.
- Spoon into prepared 8-inch baking pan; evenly spread a layer of batter over pan bottom.

Prepare the Filling and Topping:

- Place chunks of marzipan in clean mixing bowl; add half the milk; mix to combine; add remaining milk, continue mixing until a smooth filling forms, about 2 to 3 minutes. Spread the marzipan filling evenly over the top of the batter.
- Place half teaspoonfuls of raspberry pastry filling over the marzipan filling and lightly swirl the it over the marzipan filling.
- Sprinkle sliced almonds over the top.
- Bake for 32 to 34 minutes or until edges pull away from the sides of the pan and golden brown.
- Remove from oven; allow to cool completely in pan on a wire rack. Place in the freezer for about 2 hours or until firm for easier cutting.
- Using the parchment, remove from pan. Garnish by sprinkling with non-melting confectioners' sugar; with a sharp knife, cut into 12 bars. (I trim the crusts before cutting them into squares and save those crusts for snacking.) Place squares in the freezer until serving. You can serve these dessert squares straight from the freezer. Yield: about 12 bars

Cook's Note: I used Solo marzipan and raspberry cake and pastry filling.

About the Recipe: Cool Raspberry Marzipan Bars are a delightful, layered treat featuring a tender cake base, a creamy marzipan filling, and vibrant swirls of raspberry pastry. Sliced almonds sprinkled on top add a satisfying crunch, while a dusting of non melting confectioners' sugar gives a beautiful finishing touch. These bars are baked until golden, then frozen to create a firm texture, and served straight from the freezer for a refreshing, sweet snack. How cool is that!