

# Raspberry Jam Squares

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¾ cup confectioners' sugar  
1 ½ cups all-purpose flour  
3 egg whites  
¾ cup sliced almonds

1 ½ sticks (¾ cup) butter, soft  
¾ cup raspberry jam  
¾ cup granulated sugar

Cream sugar and butter blended in flour. Press mixture into a 13 x 9 x 2-inch pan and bake 12-15 minutes in 350°F oven. Spread jam over the hot cake. Beat egg whites till foamy, beat in sugar until mixture is stiff. Spread over jam layer. Sprinkle almonds over whites. Return pan to oven and bake at 350°F for approx. 20 minutes. When cooled, cut into squares.