



Jonathan Bars

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes
dining.uconn.edu/bakery

Makes 1 half pan - 35 portions

Ingredients

1lb butter
1lb sugar
3 eggs
1 ½ tsp vanilla extract
1 ¼ tsp baking soda
1 tbsp cream of tartar
2 ¼ tsp salt
2lb flour, all purpose
1 ½ tsp almond extract

Directions

1. Cream the butter & sugar together
2. Add the eggs and extracts, mix until incorporated
3. Add the baking soda, cream of tartar, & salt and mix until incorporated
4. Add the flour and mix into a dough.
5. Press the dough evenly onto a ½ sheet pan that has been sprayed with pan release.
6. Bake at 350 for about 18 to 20 minutes.
7. Allow to cool, then cut into portions. Top each bar with almond buttercream and blue & white sprinkles.