

Swedish Pastry

Author: Jen Nikolaus

Recipe type: Dessert

Cook time: 1 hour Total time: 1 hour

Serves: 8-12

Delicious flaky crust topped with a moist layer of baked almond pastry that's spread with a quick almond frosting.

Ingredients

- 1 cup all-purpose flour
- ½ cup butter, softened
- 1 Tbsp. cold water
- 1 cup water
- ½ cup butter
- ⅔ cup flour
- 3 eggs, beaten
- ½ tsp. almond extract
- 1 tsp. almond extract
- 2 Tbsp. soft butter
- 2 Tbsp. water
- 1-1/2 - 2 cups powdered sugar

Instructions

1. Preheat the oven to 350° F. Spray a cookie sheet with cooking spray.
2. In a small bowl, combine 1 cup flour and ½ cup softened butter (1 stick) until crumbly. Add 1 Tbsp. cold water. Form into 2 balls and pat into two 3-inch strips on cookie sheet.
3. Bring 1 cup water and ½ cup butter to a boil. Add ⅔ cup flour. Mix until smooth. Add 3 beaten eggs and ½ tsp. almond flavoring and combine. Spread onto two crusts all the way to the edges. Bake for 1 hour.
4. Cool your pastry and make your frosting. Combine soft butter, powdered sugar, almond flavoring and water. Add more powdered sugar if needed to get right consistency. Spread on cooled pastry. Cut into slices and enjoy!

Recipe by Yummy Healthy Easy at <http://www.yummyhealthyeasy.com/2013/12/swedish-pastry.html>