**RECIPE:**

**Title of Entry:** Almond Fudge Topped Shortbread

**Prep Time:** ________ **Cooking Time:** ________ **Serves/Makes:** ________

**Ingredients:**
- 1 cup (2 sticks) butter or margarine (softened)
- 1/4 cup powdered sugar
- 1/4 teaspoon salt
- 1/4 cup all-purpose flour
- 2 cups (1 12-oz package) Hershey's Semi-Sweet Chocolate Chips
- 1 can (14 fl. oz) Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1/2 teaspoon almond extract
- Almond almonds, toasted

**Instructions:**

Heat oven to 350° F. Grease 13 x 9 inch baking pan. In mixer bowl, beat butter, sugar and salt until fluffy. Mix in flour. With floured hands, press into prepared pan. Bake 30 minutes or until lightly browned. In heavy saucepan over low heat, melt chocolate chips with sweetened condensed milk, stirring until chips are melted. Stir in almond extract. Spaced evenly over shortbread, sprinkle with almonds; press down firmly. Refrigerate 3 hours or until firm. Cut into bars. Store covered at room temperature.

- I use vanilla extract instead of almond extract.
- I use 1-1/4 cups almonds
  - Sometimes, I use pecans instead of almonds.

- For a 10 1/2 x 15 1/2 pan:
  - I double the shortbread layer
  - I double the chocolate layer.

  When combining ingredients of chocolate layer, make sure the mixture gets hot enough for almonds to stick to chocolate layer.