

Almond Roca Squares

1 cup Butter, room temperature

1/2 cup Sugar

1/2 cup Brown Sugar

1 Egg Yolk, lightly beaten

1/2 teaspoon Almond Extract

2 cups Flour, sifted

2 cups Chocolate Chips

1/3 cup Almonds, chopped

Beat together the first 3 ingredients.

Mix in the egg yolk and extract.

Slowly mix in the flour.

Press into an ungreased 9 by 13 pan, until 1/4 inch thick.

Bake at 350F/175C for 15-20 minutes until golden.

Upon removing it from the oven, immediately sprinkle with the chocolate chips. Wait for the heat to melt them, and then spread them around until they are covering evenly.

Sprinkle on the chopped nuts.

Cool before cutting.