

# Almond Danish

**Agatha Turner**

**1 cup flour**

**1/2 cup butter or margarine**

**2 tablespoons water**

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**1 cup water**

**1 teaspoon almond extract**

**1 cup flour**

**3 eggs**

**sliced almonds**

**1-1/2 cups confectioner's sugar**

**2 tablespoons soft butter**

**1-1/2 teaspoons almond extract**

**a drop water to mix**

**Heat oven to 350 degrees. Rub together 1 cup flour and 1/2 cup butter. Sprinkle with 2 tablespoons water. Press pastry together. Divide in half. On ungreased cookie sheet, pat out into 2 strips, 12" x 3" and 3" apart.**

**Place 1/2 cup butter and 1 cup water in pan. Heat to boiling. Remove from heat and stir in 1 teaspoon almond extract. Pour all at once (stirring all the time) into bowl containing 1 cup flour. Beat quickly to stop lumping. When smooth add eggs (one at a time), beating after each until smooth.**

**Divide batter in half and spread over pastry strips. Bake about 50 minutes until top is crisp and golden. Cool. Frost with glaze (below).**

**For Glaze: Combine confectioner's sugar, 2 tablespoons soft butter, and 1-1/2 teaspoons almond extract with just enough water to make a smooth glaze. Sprinkle with sliced almonds.**