

# Dutch Squares



1 1/3 cups (320ml) all purpose flour  
1/4 tsp (1 ml) baking soda  
1/8 tsp (0.5 ml) salt  
1/2 tsp (2.5 ml) cinnamon  
1/2 cup (120 ml) butter  
1/3 cup (80 ml) brown sugar

## Glaze

1 egg beaten with 1 tsp (5 ml) water

## Topping

1/3 cup (80 ml) sliced almonds  
1/4 cup (60 ml) sugar

Preheat oven to 350F (175C).

Mix dry ingredients and cut in butter. Press mixture into a 9" X 12" (20 cm x 30 cm) pan.

Drizzle top with egg mixture until well covered, then sprinkle with almonds and sugar. Bake for 10-15 minutes, or until sides look browned.

Cut into squares while warm, but do not remove until cool.