

## Strawberry Almond Squares

Chef William Merelle

1 cups all-purpose flour  
1 1/4 cups almond flour  
About 1/2 cup powdered sugar  
1/2 lb butter, softened  
4 large eggs  
1 cup granulated sugar  
1 teaspoon vanilla extract  
1/3 cup apple juice  
1/2 teaspoon baking powder  
1/8 teaspoon salt  
1 1/2 cups fresh strawberry, rinsed and cut

1. In a bowl, stir all purpose flour, almond flour, and powdered sugar until blended. Add the softened butter and mix dough until it holds together when squeezed. Press evenly over the bottom of a 9x13-inch pan.
2. Bake in a 350° regular or convection oven until crust is golden brown, 20 to 25 minutes.
3. Meanwhile, in a bowl with a mixer on medium speed or a whisk, beat eggs to blend with granulated sugar, vanilla extract, apple juice, baking powder, and salt. Stir in the cut strawberries and mix well.
4. Pour egg mixture into pan over warm crust. Return to oven and bake until filling no longer jiggles when pan is gently shaken, 20 to 25 minutes. Sprinkle lightly with powdered sugar and let cool at least 15 minutes.
5. Serve warm or cool. If making up to 1 day ahead, wrap airtight when cool and chill. Cut into 2-inch squares and lift out with a spatula.

Bon Appetit