

Maple Almond Oatmeal Fudge

1 cup softened butter 1 tsp vanilla
1/3 cup peanut butter 1/4 tsp salt
1/2 cup almond flour 3/4 cup toasted almonds, chopped
1 cup ground oatmeal 2-1/2 cups maple syrup

Cream together butters in mixing bowl. In order, mix in almond flour, ground oatmeal, vanilla and salt, and chopped almonds.

In two quart saucepan cook maple syrup to hard-ball stage (250°). Stir slowly into butter-flour mixture and continue stirring until thickened and well-blended.

Spread into a buttered 11x7-inch pan, cool, and cut into bars.

Adapted from *Bake-off Cookie Favorites* (1969).