

Luscious Apricot Bars

Category: Baking

Servings:

Rating: 10

Source: Good Housekeeping Cookbook

Description:

Ingredients:

dried apricot	2/3 cup
butter, unsalted	1/2 cup soft
sugar	1/4 cup granulated
flour, all-purpose	1 1/3 cup sifted
baking powder	1/2 teaspoon
salt	1/4 teaspoon
brown sugar	1 cup, packed
egg	2 well beaten
vanilla	1/2 teaspoon
walnuts	1/2 cup chopped
icing Sugar	

Instructions:

1. Rinse apricots; cover with water; boil 10 minutes. Drain; cool; chop. Heat oven to 350°. Grease 8" x 8" pan. 2. Mix butter, granulated sugar, and 1 c. flour till crumbly. Pack into pan. Bake till light brown on top, about 25 minutes. 3. Sift 1/3 c. flour, baking powder, and salt. In a large bowl, with mixer at low speed, gradually beat brown sugar into eggs; mix in flour mixture, then vanilla. Stir in walnuts and apricots. Spread over baked layer. Bake 30 minutes, or till done; cool in pan. Cut into either 16 or 32 bars; sprinkle with (or roll them in) icing sugar.