



Print 4x6 Recipe Cards

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Apricot Bars

Ingredients:

- 1 cup dried apricots
- 1 cup orange juice
- 3/4 cup all-purpose flour
- 1 1/2 cups quick or old-fashioned oats, uncooked
- 1/2 cup granulated brown sugar (or SugarTwin® Granulated Brown)
- 1 tsp vanilla
- 1/2 cup butter, melted
- 1 tsp ground cinnamon
- 1/2 tsp baking powder
- Pinch of salt
- 1 can of Baker's Joy® non-stick spray with flour

Fold here



Instructions:

Preheat oven to 350 F. Rinse apricots and cover with orange juice in saucepan. Simmer for 10 minutes and set aside to cool. Combine flour, oats, or granulated brown sugar (or SugarTwin® Granulated Brown), cinnamon, baking powder and salt. Pour melted butter and vanilla into mixture and stir well. Chop cooled apricots until finely minced and pulpy. Reserve 3/4 cup of oat mixture and press remaining oat mixture evenly into bottom of 8" x 8" pan sprayed with Baker's Joy® spray. Spread apricots over oat mixture and sprinkle the reserved oat mixture on top of the apricots. Bake for 40 minutes or until firm. Cool completely on wire rack and cut into squares.

Serves 12.

