

Apricot Oatmeal Bars

From Fabulous Parties: Food and Flowers for Elegant Entertaining

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Served at the May 2009 Luncheon of Southampton Garden Club

(Makes 24 large bars or 48 smaller bars)

<p>Apricot Filling:</p> <p>½ cup sugar 1 lb. dried apricots, chopped plus a few slices for garnish ½ cup water</p>	<p>To make filling:</p> <p>Combine sugar, apricots and water in a saucepan and cook until soft. Set aside to cool.</p>
<p>Crust and Topping:</p> <p>1½ cups butter, melted 1½ cups brown sugar 1½ tsp. baking soda 1½ cups pecans, chopped 2½ cups all-purpose flour 2½ cups oatmeal</p>	<p>To make crust and topping:</p> <p>In a bowl, combine butter, brown sugar, baking soda, pecans, flour and oatmeal. Press half of the mixture into the bottom of a prepared 9 X 12-inch jelly roll pan, lightly greased. Spread the apricot fruit mixture over the crust. Sprinkle the remaining crust mixture over the top.</p> <p>Score with a sharp knife into squares or bars.</p> <p>Bake in a preheated 350°F oven for 25 minutes or until top is golden brown.</p> <p>Allow to cool completely before cutting into bars. You may find it helpful to refrigerate before cutting. If desired, garnish with slices of apricots before serving.</p>