



## Apricot Bars

Makes 9 bars

- Gift Mix
- ½ cup soft butter or margarine
- 2 eggs
- ½ teaspoon vanilla extract

1. Preheat oven to 350°F.
2. For crust, mix butter with top layer of gift mix (sugar and flour) until crumbly. Pack into greased 8 x 8-inch pan. Bake for 25 minutes or until slightly brown.
3. For filling, place next layer of apricots in a sauce pan and pour water over to cover. Cook medium-low heat for 10-15 minutes. Drain completely. Once cool, cut into pieces, and set aside.
4. In a bowl, mix brown and white sugars (next layer below apricots) with eggs and stir well.
5. Add the rest of the gift mix and pecans and stir. Add vanilla and hydrated apricots. Mix until all ingredients are well incorporated.
6. Spread apricot mixture over baked crust layer. Bake 30 minutes more at 350°F. Cool in pan.
7. Cut into 9 equal bars; sift powdered sugar (bottom layer of gift mix) on top of each bar. \*Garnish each apricot bar with a dried apricot and whole pecan, if desired.



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