

Apricot Bars

1. Gather the Ingredients
 - 1 lb ripe Apricots , *cut in half & seeds removed*
 - 3/4 cup sugar , *or to taste*
 - 1 tsp vanilla
 - 1 cup flour (wheat pastry flour works well - or all purpose)
 - 1/2 cup packed brown sugar
 - 1/2 teaspoon Kosher salt
 - 1/4 teaspoon Baking Soda
 - 1/2 cup cold butter (*1 stick*) , *cut into small cubes*
 - 1 cup old fashioned oats
2. Preheat oven to 350°F. Butter a 9x9" baking dish.
3. Combine the apricots and sugar in a saucepan. Cook over medium heat until the sugar is dissolved and the apricots are soft (will vary based upon ripeness 2 - 15 minutes) Stir in the vanilla. Chill in freezer while you make the crust.
4. In a bowl, whisk together the flour, brown sugar, salt, and baking soda. Cut in the butter pieces into the flour mixture until it resembles coarse sand. Stir in the oats.
5. Press 2/3rds of the crust mixture evenly into the bottom of the prepared baking dish. Spread the apricot puree over the crust bottom. Sprinkle the remaining crust over the top of the apricot puree.
6. Bake for 60-70 minutes or until the crust is golden brown. Allow to cool completely, then slice and serve. Store in the refrigerator.

The story behind the recipe. We have an apricot tree in the backyard. When the squirrels don't beat us to them, we make jam and these delicious apricot bars. The original recipe called for 2 pounds of apricots, but that is a LOT. Play with the recipe to see how you like it best.