

Apricot Bars

*Red Oak Grove Lutheran Church Family Cookbook
Best of the Best Minnesota Cookbook*

Yield: 36 bars

*3/4 cup butter or margarine
1 cup sugar
1 egg
2 cups all-purpose flour
1/4 teaspoon baking powder
1 1/3 cups shredded
coconut meat
1/2 cup chopped walnuts
1/2 teaspoon vanilla extract
1 jar (12 ounce) apricot
preserves*

Preheat the oven to 350 degrees.

In a large bowl, cream the butter and sugar. Add the egg.

In a separate bowl, combine the flour and baking powder gradually. Add to the butter mixture.

Add the coconut, walnuts and vanilla. Place 2/3 of the dough into a 13x9-inch greased baking pan. Spread with the apricot preserves. Crumble the rest of the dough over the preserves.

Bake for 30 to 35 minutes until golden brown.

Cool and cut into bars.

Per Serving (excluding unknown items): 3789 Calories; 216g Fat (50.3% calories from fat); 52g Protein; 429g Carbohydrate; 20g Dietary Fiber; 585mg Cholesterol; 1634mg Sodium. Exchanges: 13 Grain(Starch); 2 1/2 Lean Meat; 1 Fruit; 41 Fat; 14 1/2 Other Carbohydrates.