
Apricot Sours

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 1/2 cups flour
2/3 cup butter
3/4 cup (4 ounce) dried apricots
2 eggs
1 cup packed brown sugar
1/2 teaspoon vanilla
1/2 cup pecans
GLAZE
3/4 cup powdered sugar
2 tablespoons lemon juice

In a bowl, cut the butter into the flour until the mixture is coarse. Press into the bottom of a 13 x 9 x 2 inch pan.

Bake at 350 degrees for 10 minutes. Set aside and cool while preparing the apricots.

Cover the apricots with boiling water and simmer for 5 to 10 minutes. Drain and cool.

In a bowl, beat the eggs until thick. Add the brown sugar gradually, beating well after each addition.

Chop the apricots coarsely (use a food processor if possible) and fold into the egg mixture. Blend in the vanilla. Add the pecans and apricots. Pour over the dough crust.

Bake at 350 degrees for 20 to 30 minutes or until a wooden toothpick comes out clean.

Glaze immediately with a mixture of powdered sugar and lemon juice. Cut into squares.

Yield: 3 dozen

Dessert

Per Serving (excluding unknown items): 3687 Calories; 170g Fat (40.5% calories from fat); 41g Protein; 521g Carbohydrate; 18g Dietary Fiber; 752mg Cholesterol; 1477mg Sodium. Exchanges: 10 Grain(Starch); 2 Lean Meat; 4 Fruit; 32 Fat; 20 1/2 Other Carbohydrates.