

# Apricot Squares

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## **Yield: 36 squares**

*1 stick unsalted butter, cut  
into 6 pieces  
1 cup all-purpose flour  
1/4 cup confectioner's sugar  
pinch salt  
1 cup dried apricot halves,  
soaked in water and drained  
zest of one lemon  
1 cup sugar  
2 large eggs  
1/4 cup lemon juice  
1/2 teaspoon double-acting  
baking powder  
1/8 teaspoon salt*

Preheat the oven to 350 degrees. Adjust the rack to the middle level.

In a work bowl with a metal blade, combine the butter, flour, confectioner's sugar and the salt. Process until the mixture is uniformly moist. It may form a ball, but this is not necessary. Do not overprocess it.

Press the mixture into the bottom of a nine-inch square baking pan.

Bake for 15 minutes.

Process the apricots, lemon zest and sugar in the work bowl until the apricots are finely chopped. Add the eggs and lemon juice, baking powder and salt. Process until combined. Pour the mixture over the crust.

Bake for 25 minutes or until it is well browned around the edges.

Let it cool and cut into 1-1/2-inch squares.

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Per Serving (excluding unknown items): 2886 Calories; 104g Fat (31.3% calories from fat); 35g Protein; 478g Carbohydrate; 25g Dietary Fiber; 672mg Cholesterol; 681mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Lean Meat; 10 Fruit; 19 Fat; 15 1/2 Other Carbohydrates.