

Crunchy Apricot Bars

Cynthia Rush

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1/2 cup butter or margarine
1 1/2 cups graham cracker
crumbs
1 package (6 ounce) dried
chopped apricots
1 can (14 ounce)
sweetened condensed milk
1 can (3-1/2 ounce) flaked
coconut
1/2 cup coarsely chopped
walnuts*

Preheat the oven to 350 degrees.

In a 13x9-inch baking pan, melt the butter. Sprinkle the crumbs and apricots evenly over the butter. Pour the condensed milk evenly over the crumbs. Top with the coconut and nuts. Press down gently.

Bake for 25 to 30 minutes or until lightly browned.

Cool thoroughly before cutting. Loosely cover any leftovers.

Per Serving (excluding unknown items): 2328 Calories; 131g Fat (49.9% calories from fat); 34g Protein; 263g Carbohydrate; 4g Dietary Fiber; 352mg Cholesterol; 2088mg Sodium. Exchanges: 6 1/2 Grain(Starch); 26 1/2 Fat; 11 Other Carbohydrates.