

# Winning Apricot Bars

Jill Moritz - Irvine, CA

*Taste of Home Grandma's Favorites*

**Yield: 2 dozen bars**

*3/4 cup butter, softened*

*1 cup sugar*

*1 large egg, room*

*temperature*

*1/2 teaspoon vanilla extract*

*2 cups all-purpose flour*

*1/4 teaspoon baking powder*

*1 1/3 cups sweetened*

*shredded coconut*

*1/2 cup chopped walnuts*

*1 jar (10 to 12 ounces)*

*apricot preserves*

**Preparation Time: 15 minutes****Bake Time: 30 minutes**

Preheat the oven to 350 degrees.

In a large bowl, cream the butter and sugar until light and fluffy. Beat in the egg and vanilla.

In a small bowl, whisk the flour and baking powder. Gradually add to the creamed mixture, mixing well. Fold in the coconut and walnuts.

Press two thirds of the dough onto the bottom of a greased 13x9-inch baking pan. Spread with preserves. Crumble the remaining dough over the preserves.

Bake 30 to 35 minutes or until golden brown.

Cool completely on a wire rack.

Cut into bars.

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Per Serving (excluding unknown items): 3412 Calories; 181g Fat (46.9% calories from fat); 49g Protein; 412g Carbohydrate; 10g Dietary Fiber; 585mg Cholesterol; 1613mg Sodium. Exchanges: 13 Grain(Starch); 2 1/2 Lean Meat; 34 Fat; 14 1/2 Other Carbohydrates.