



# Apricot Oatmeal Bars



**SERVINGS**



**COOKING TIME**

48 Bars

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Apricot Oatmeal bars are the perfect mix of a sweet and tart baked delight. With a chewy and crumbly texture, this naturally sweet dessert has wonderful flavor. Although apricots are a summer fruit, you're going to want to enjoy this treat year-round.

## Ingredients

- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 Cup(s) ground almonds or pecans, divided
- 1 Cup(s) all-purpose flour
- 1/2 Teaspoon(s) salt (optional)
- 1-1/2 Cup(s) (3 sticks) butter, softened
- 1-1/2 Cup(s) plus 1 tablespoon powdered sugar, divided
- 4 egg yolks or 2 eggs, lightly beaten
- 2 Teaspoon(s) vanilla
- 1/2 Teaspoon(s) Almond extract
- One 18-ounce jar apricot preserves (about 1-1/2 cups)
- 1 Cup(s) finely chopped dried apricots
- 2 Tablespoon(s) orange-flavored liqueur (optional)

## Cooking Instructions

1. Heat oven to 350°F.
2. Lightly grease 13 x 9-inch baking pan.
3. In medium bowl, combine oats, 1-1/2 cups ground almonds, flour and salt; mix well.
4. Set aside.
5. In large bowl, beat butter and 1-1/2 cups powdered sugar until creamy.
6. Add egg yolks, vanilla and almond extract; beat well.
7. Stir in oat mixture; mix well.
8. Reserve 1-1/3 cups; put in small bowl and set aside.

9. Spread remaining oat mixture on bottom of prepared pan.
10. Bake 13 to 15 minutes or until light golden brown.
11. Cool 10 minutes on wire rack.
12. In small bowl, combine preserves, apricots and liqueur; mix well.
13. Spread evenly over partially baked crust.
14. Add remaining 1/2 cup ground almonds to reserved oat mixture; mix well.
15. Drop by 1/4 teaspoonfuls evenly over apricot mixture.
16. Bake 30 to 35 minutes or until light golden brown.
17. Cool completely in pan on wire rack.
18. Sprinkle with remaining 1 tablespoon powdered sugar.
19. Cut into bars.
20. Store tightly covered.

***Cook Note:***

Pre-ground nuts can be purchased in the baking section of your supermarket.