

Apricot Bars

Recipe By *Dining In*



Cooking and Prep:  1
h 40 m

Serves:  24

Contains:  

Preference: Parve

This sweet treat is a real crowd pleaser.

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Dining In

Ingredients (12)

Crust

- 2 cups flour
- 1/2 cup sugar
- pinch of salt
- 2 sticks margarine, chilled and cut into pieces

Topping

- 2/3 cup flour

- 1 teaspoon **Haddar Baking Powder**
 - 1/4 teaspoon salt
 - 4 eggs
 - 2 cups light brown sugar, packed
 - 1 teaspoon **Gefen Vanilla Extract**
 - 8 ounces **Tuscanini Apricot Fruit Spread**
 - confectioners' sugar, for dusting
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Start Cooking

Crust

1. Preheat oven to 350 degrees Fahrenheit. Grease a nine- by 13-inch baking pan.
2. Blend flour, sugar, and salt in a food processor. Add margarine and pulse until coarse crumbs form.
3. Press crumbs firmly into pan. Bake until pale gold, approximately 30 minutes.

Topping

1. Sift together flour, baking powder, and salt.
2. In a separate bowl, beat eggs well; add sugar and vanilla extract and beat until thick.
3. Stir in the flour mixture and then the jam, until smooth. Spread over crust.
4. Bake until puffed and dark brown, and a toothpick inserted comes out with soft, moist crumbs attached; about 40 minutes. (Be careful not to over-bake; it will be very dry.) Cool completely.
5. Sift confectioners' sugar over bars and cut into small squares.

Tip:

When packaging, use parchment paper for layering, so that the bars will not stick to each other.

Credits

Photography and Styling by Chavi Feldman