

Chocolate Cherry Apricot Bars



Bars

- 1 package Yumee Yumee Cookiees mix
- 1/2 cup granulated sugar
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground nutmeg
- 1 cup butter, cold
- 2 eggs, beaten
- 1 teaspoon vanilla extract
- 1 (21 ounce) can more fruit cherry pie filling
- 2/3 cup chopped dried apricots

Topping

- 1/2 cup semi-sweet chocolate chips

In a large bowl, combine Yumee Yumee Cookiees mix, sugar, cardamom, and nutmeg. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs.

Remove 1 1/2 cups of crumb mixture and set aside.

Add eggs and vanilla to remaining crumb mixture. Mix well. Press batter into the bottom of a greased 13 x 9 inch baking pan. Drop cherry pie filling by teaspoons over the top of batter. Top with dried apricots. Sprinkle top of fruit with reserved crumb mixture.

Bake at 350 degrees for 25 to 30 minutes, or until lightly browned. Remove from oven. Sprinkle chocolate chips over baked bars and cool completely on a wire rack. Cut into 2 x 1 1/2 inch bars. Store bars in the refrigerator.