

Apricot Bars



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1 package Yumee Yumee Cookies mix
1/2 cup granulated sugar
1 cup butter, cold
2 eggs, beaten
12 ounces apricot preserves

In a large bowl, combine Yumee Yumee Cookies mix and sugar. 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 to remaining crumb mixture and mix well. Press batter into the bottom of a greased 13 x 9 inch baking pan. Drop apricot preserves by teaspoons over the top of batter. Sprinkle top of preserves with reserved crumb mixture.

Bake at 350 degrees for 30 to 35 minutes, or until lightly browned. Remove from oven and cool completely on a wire rack. Cut into 2 x 1 1/2 inch bars. Store bars in the refrigerator.

Makes 3 dozen bars

Cook's Note: Substitute apricot preserves with fruit preserves of choice, such as blackberry, raspberry, or strawberry. Add a powdered sugar drizzle over tops of cooled bars, if desired.