

Apricot Oatmeal Bars

Ingredients

- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 cups ground almonds or pecans, divided
- 1 cup all-purpose flour
- 1/2 tsp salt (optional)
- 1 ½ cups butter, softened
- 1 ½ cups plus 1 tbsp powdered sugar, divided
- 4 egg yolks or 2 eggs, lightly beaten
- 2 tsp vanilla
- 1/2 tsp almond extract
- 1 (18 oz) jar apricot preserves (about 1 ½ cups)
- 1 cup finely chopped dried apricots
- 2 tbsp orange-flavored liqueur (optional)

How to make it

1. Heat oven to 350°F.
2. Lightly grease 13 x 9-inch baking pan.
3. In medium bowl, combine oats, 1 ½ cups ground almonds, flour and salt; mix well.
4. Set aside.
5. In large bowl, beat butter and 1 ½ 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 ? 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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	45 min	60 min	48

Made with



Quaker® Oats-Old Fashioned

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.