

Apricot Oat Bars by Lynn's Recipes



A delicious treat that is easy to make. This is a Giada De Laurentiis recipe. You can have this for dessert, a snack, or even for breakfast.

Apricot Oat Bars

- Vegetable oil cooking spray

Ingredients:

Filling:

- 1-1/4 cups apricot jam or preserves
- 8 dried apricots, chopped into 1/4" pieces

Crust:

- 1-3/4 cups all purpose flour
- 1 cup packed light brown sugar
- 1 teaspoon cinnamon
- 3/4 teaspoon salt
- 3/4 teaspoon baking soda
- 1-3/4 cups old-fashioned oats
- 1 cup coarsely chopped walnuts
- 1 cup (2 sticks) unsalted butter, melted
- 1 egg, at room temperature, beaten
- 1 teaspoon vanilla extract

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Put oven rack in the center of the oven. Preheat oven to 350°. Spray a 9x13" metal baking dish with vegetable oil cooking spray. Line the bottom and sides of the pan with parchment paper. Spray the parchment paper with vegetable oil cooking spray and set aside.

Filling: In a small bowl, mix together the jam and the apricots. Set aside.

Crust: In a large bowl, whisk together the flour, sugar, cinnamon, salt and baking soda. Stir in the oats and walnuts. Add the butter, egg and vanilla and stir until incorporated.

Using a fork or clean fingers, lightly press half of the crust mixture onto the bottom of the prepared pan. Using a spatula spread the filling over the crust leaving a 1/2" border around the edge of the pan. Cover the filling with the remaining crust mixture and gently press to flatten. Bake until golden, about 30-35 minutes. Cool for 1 hour. Cut into bars and store in an airtight container for up to 3 days.

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