

Apricot Oat Bars *makes about 20 bars*

Bottom Layer

2 c. all-purpose flour
1/2 c. brown sugar
1/2 c. rolled oats
2/3 c. butter, unsalted and room temperature

1. Preheat the oven to 350 degrees Celsius.
2. Combine the dry ingredients into a bowl and cut in the butter and mix until crumbly.
3. Line the bottom of a 9 x 13 pan with a buttered piece of parchment paper.
4. Press the dough into the pan and bake for 10 minutes.

Filling

3 c. apricot butter
1/2 c. sugar
4 t. cornstarch

1. Mix the three ingredients together in a bowl.
2. Spread the filling over the bottom layer (can still be hot)

Topping

1 c. rolled oats
1/2 c. all-purpose flour
1/2 c. brown sugar
1/4 c. sliced almonds
1/4 c. butter, unsalted and room temperature

1. Combine all of the ingredients (except the butter) in a bowl.
2. Cut the butter into the dry ingredients.
3. Using a fork or pastry dough blender, combine the mixture until crumbly.
4. Crumble the mixture over the top of the apricot filling
5. Bake the pan for 25 to 30 minutes until golden brown on top.
6. Let cool completely (refrigerate overnight for better cutting) and cut pan into 20 bars.
7. Store in refrigerator for 3 to 4 days.