

# Apricot Bake

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## **Servings: 6**

*2 cans (16 ounce ea) pitted  
apricots*

*1/2 cup packed brown  
sugar*

*6 tablespoons margarine,  
melted*

*24 round buttery crackers,  
crushed*

Preheat the oven to 350 degrees.

Place the apricots, skin side up, in a shallow  
casserole dish.

In a bowl, blend the brown sugar, margarine and  
cracker crumbs together. Sprinkle the mixture  
over the apricots.

Bake, uncovered, for 60 minutes.

Per Serving (excluding unkn  
items): 170 Calories; 11g Fat  
(58.6% calories from fat); tra  
Protein; 18g Carbohydrate; 0  
Dietary Fiber; 0mg Cholester  
140mg Sodium. Exchanges:  
Fat; 1 Other Carbohydrates.