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# Apricot Bars II

*Terry Monaghan, Barbara Smith*

*Nettles Island Cooking in Paradise - 2014*

**3/4 cup butter, softened**

**1 cup sugar**

**1 egg**

**2 cups (or more) all-purpose flour**

**1/4 teaspoon baking powder**

**1 1/3 cups flaked coconut**

**1/2 cup chopped walnuts**

**1/2 teaspoon vanilla extract**

**12 ounces apricot preserves**

In a large bowl, cream the butter, sugar and vanilla. Add the egg. Mix well.

In a separate bowl, combine the flour and baking powder. Gradually add to the creamed mixture. Fold in the coconut and walnuts. Mix thoroughly.

Press two-thirds of the dough into a greased 13x9-inch baking pan.

Spread with the preserves. Crumble the remaining dough over the preserves.

Bake at 350 degrees for 30 to 35 minutes or until golden brown.

Cool in the pan on a wire rack. Cut into bars.

(A variation is to use raspberry preserves instead of the apricot preserves.)

Yield: 36 bars

## Dessert

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*Per Serving (excluding unknown items): 4187 Calories; 181g Fat (37.9% calories from fat); 51g Protein; 619g Carbohydrate; 14g Dietary Fiber; 585mg Cholesterol; 1741mg Sodium. Exchanges: 13 Grain(Starch); 2 1/2 Lean Meat; 34 Fat; 28 Other Carbohydrates.*