

# Polish Wedding Cakes

Jennie Kay - Pawtucket, RI

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 1/4 cups flour  
1 teaspoon salt  
1 cup packed brown sugar  
3/4 cup cold butter or  
margarine, cut into 1/2 inch  
pieces  
1/2 cup shredded coconut  
3/4 cup quick cooking old  
fashioned oatmeal  
1/2 cup walnuts, chopped  
fine  
Apricot Filling  
3/4 cup (4 ounces) dry  
apricots  
1/2 cup water  
2 tablespoons sugar

Make the Apricot Filling: in a saucepan, bring to a boil the dry apricots and water. Reduce to a low temperature. Cover and simmer for 30 minutes until soft. Mash well. Stir in two tablespoons of sugar. Cool.

In a bowl, stir together the flour, salt and brown sugar. With a pastry blender, cut in the butter until it resembles coarse crumbs. Stir in the coconut, oats and walnuts.

Place half of the flour mixture into an eight inch square baking pan. Press firmly with waxed paper to fit, pressing to compact with your palm to make a smooth layer. Remove the paper. Spread with Apricot Filling within 1/4 inch of the sides. Spread the remaining half of the batter mixture as before.

Bake in the oven at 350 degrees for 60 minutes or until semi-firm and lightly brown.

Cool in the pan for 15 minutes.

Loosen the edge of the cake from the pan; invert on a wire rack right side up. Cool completely.

Refrigerate for 15 to 20 minutes for best results.

Cut in bars or squares. Sprinkle confectioner's sugar on top.

Per Serving (excluding unknown items): 1872 Calories; 37g Fat (17.3% calories from fat); 31g Protein; 366g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 2225mg Sodium. Exchanges: 8 1/2 Grain(Starch); 2 Lean Meat; 6 Fat; 16 Other Carbohydrates.