

## Apricot Oatmeal Bars

### **Crumb Mixture:**

1 1/4 cups all-purpose flour  
1 1/4 cups quick-[cooking](#) oats  
1/2 cup granulated sugar  
3/4 cup butter, melted  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2 teaspoons vanilla extract

### **Filling:**

1 (10-ounce) jar apricot preserves  
1/2 cup flaked [coconut](#)

1. Preheat oven to 350°F (175°C). Lightly grease a 13 x 9 x 2-inch baking pan. Set aside.
2. For crumb mixture, in large mixing bowl combine all crumb mixture ingredients. With an electric mixer, beat at low speed, scraping bowl often, until mixture is crumbly, 1 to 2 minutes. Reserve 1 [cup](#) crumb mixture; press remaining crumb mixture into prepared baking pan.
3. For filling, spread apricot preserves to within 1/2-inch from edge of crumb mixture; sprinkle with reserved crumb mixture and coconut.
4. Bake for 22 to 27 minutes or until edges are lightly browned. Cool completely. Cut into bars.

Makes about 3 dozen bars.

<http://www.cooksrecipes.com/bars/fruit-bars.html>

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