

This recipe is so easy and so delicious! I would like to re-name this one, Magnificent Apricot Bars! This would make a great dessert or simply for snacking!

## Apricot Layer Bars



- 3/4 cup butter
- 1 cup sugar
- 2 cups flour
- 1/2 tsp. soda
- 1 1/2 cups flaked coconut
- 1/2 cup chopped walnuts

### Filling:

- 1/2 cup sugar
- 1 small can crushed pineapple
- 1 cup chopped dry apricots

First cook the filling by adding the sugar, pineapple with

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juice and dry apricots to a heavy saucepan and cooking over low heat for 20 minutes – be sure to stir often to prevent burning. Cool completely prior to spreading on the crust. For the crust, cream together the butter and sugar, stir in the flour and soda until well mixed. Spread evenly into 9x13" well greased pan and bake for 25 minutes at 350°. Spread cooled filling over baked layer. Sprinkle over the coconut and walnuts pressing down gently with fingers so it sticks to the filling layer. Bake cookie bars another 20 minutes at 350°. Cool and cut into squares.

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To test for doneness in cakes, quick breads and bar cookies, use a toothpick inserted in the center. The toothpick should come out clean and dry, or have only a few crumbs clinging. Yeast breads, rolls and loaves should be golden brown on top, sides and bottom.

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