

Brandied Apricot Bars

Author: adapted from Sunset Magazine, 1996



BATTER:

- 7 ounces butter
- 1/3 cup granulated sugar
- 1/2 cup packed brown sugar
- 4 large eggs
- 1 tbsp grated orange peel
- 1 tbsp vanilla
- 1 1/4 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp cinnamon
- 1 1/2 cups dried apricots, minced
- 2/3 cup golden raisins

APRICOT SYRUP:

- 1/3 cup sugar
- 1/4 cup apricot brandy, or Cointreau
- 3 teaspoons lemon juice

GLAZE:

- 2/3 cup powdered sugar
- 4 teaspoons lemon juice

Serving Ideas: Originally a cookie, I think these may be just as good as a dessert. But, whichever, they're great with a cup of coffee or tea.

Categories: Cookies, Desserts, Holiday

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 127 Calories; 5g Fat (36.2% calories from fat); 2g Protein; 19g Carbohydrate; 1g Dietary Fiber; 36mg Cholesterol; 87mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's
Cookbook

Servings: 36

Yield: 36 pieces

Notes: When making the final glaze, add enough powdered sugar to make the glaze fairly firm - otherwise it's too soft and will ooze out on your fingers and makes the bar difficult to hold. Serve immediately or store airtight up to 2 days; freeze to store longer. If storing or freezing, separate layers with plastic wrap or waxed paper. Originally the cookie called for more butter and sugar, but I reduced the amounts, as well as the amount of apricots and raisins. These also could have some chopped walnuts added.

Description: A cake-like bar with sweet and sour flavors

Preparation Time: 20 minutes

Start to Finish Time: 50 minutes

1. BATTER: preheat oven to 350°. In a large bowl, beat butter, 1/3 cup sugar, and brown sugar with mixer until fluffy. Beat in eggs one at a time, mixing well after each addition, then add orange peel and vanilla.
2. In separate bowl, mix flour, baking powder, soda and cinnamon. Stir into butter mixture along with apricots and raisins.
3. Pour batter into lightly buttered 10x15 in. pan. Bake for 20 minutes (or 25 if using a 9x13 pan) or until cookie is lightly browned and springs back in center. Set on rack to cool.
4. SYRUP - While cookie is baking, combine 1/3 cup sugar, brandy, and 3 tsp lemon juice in sauce pan. Bring to boil over high heat, remove and when cookie comes from oven, spoon warm apricot syrup evenly over it. Let cool completely, then cut into 3 dozen equal pieces and leave in pan.
5. GLAZE: mix remaining lemon juice and powdered sugar until smooth. Drizzle over the cookies. Once drizzle is sort of dried, remove cookies from pan.