

APRICOT BARS

OVEN 375---11 BY 7 PAN

1 ½ cups flour
1 teaspoon baking powder
1 teaspoon salt
1 ½ cups quick cooking rolled oats
1 cup brown sugar
¾ cup butter or margarine

¾ cup apricot jam or preserves

Sift together flour, baking powder and salt. Stir in rolled oats and brown sugar. Cut in margarine until crumbly. Pat ½ crumbs in pan

Stir preserves lightly to loosen it up. If too thick, add 1-tablespoon water. Spread over crumb pan. Cover with remaining crumb mixture.

Bake 35 minutes or until browned. Cool. Cut into bars or squares.