

Apricot Squares

This recipe is down-home baking at its best, and it really represents all regions of the country. Easy to make, it's perfect for potluck suppers, bake sales, lunchboxes or just plain snacking.

Ingredients

¾ C butter	1 ¼ tsp. salt
1 C sugar	½ C chopped nuts (pecans are best)
2 C flour	1 egg
1 C coconut	1 tsp. Vanilla
9 - 10 oz Apricot preserves	

Directions

1. Preheat oven to 350°.
2. Cream butter and sugar.
3. Add flour, coconut, salt, nuts.
4. Mix egg and vanilla; add to mixture and blend. Mixture will be crumbly.
5. Press 2/3 mixture in 9x13 pan.
6. Spread apricot preserves on top to within ¼ inch away from edge of pan.
7. Sprinkle remaining mixture on top of apricots.
8. Press lightly with fork.
9. Bake 25 - 30 minutes, until edges begin to brown lightly.
10. Cool before cutting.