



Cranberry Apricot Bars

1 package (12 oz)
fresh or frozen
cranberries, thawed
1 package (8 oz)
dried apricots, chopped

$\frac{3}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup water
1 tsp vanilla extract
2 cups all-purpose flour

2 cups quick-cooking oats
1 $\frac{1}{2}$ cups packed brown sugar
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp salt

1 cup butter or margarine,
melted

*Enjoy these moist bars
when cranberries
come into season.*

*Keep a few packages
of cranberries in the
freezer to enjoy this
hearty recipe
all year long!*

In a saucepan, combine cranberries, apricots, sugar and water. Heat over medium-low heat, stirring occasionally, until the cranberries have popped. Remove from the heat; stir in vanilla and set aside.

Preheat oven to 350°F.

In a mixing bowl, combine flour, oats, brown sugar, soda and salt. Stir in melted butter; mix until the dry ingredients are moistened. Press half the mixture over the bottom of a 13 x 9 inch baking pan. Bake for 10 minutes.

Spread cranberry mixture over the warm crumbs and sprinkle with remaining crumbs. Press lightly with the back of a wooden spoon.

Continue to bake for 25 to 30 minutes or until golden brown. Cool in pan on a wire rack. Cut into bars.

Makes about 24 bars.

Check It

Use an oven thermometer to be sure that the oven setting matches the actual temperature.