
Brandied Apricot Bars

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A cake-like bar with sweet and tart flavors

COOKIE BATTER:

- 1 cup 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

LEMON JUICE GLAZE:

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

Serving Ideas: Originally a cookie, I think these make an equally interesting dessert. But, whichever, they're great with a cup of coffee or tea.

Servings: 36

When making the final glaze, add enough powdered sugar to make the glaze fairly firm - otherwise it's too soft and is difficult to hold (oozing glaze) and the cookies are hard to store. Serve immediately or store airtight up to 2 days; freeze to store longer. If storing or freezing, separate layers with plastic wrap. Originally the cookie called for more butter and sugar, but I reduced the amounts, as well as the amount of apricots and raisins.

1. 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 25 minutes or until cookie is lightly browned and springs back in center. Set on rack to cool.
4. Apricot Syrup - Just before cookies are done, 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. Lemon Icing - mix remaining lemon juice and powdered sugar until smooth. Drizzle over the cookies. Once drizzle is sort of dried, remove cookies from pan.

Yield: 36 pieces

Per Serving (excluding unknown items): 132 Calories; 6g Fat (38.9% calories from fat); 2g Protein; 19g Carbohydrate; 1g Dietary Fiber; 37mg Cholesterol; 93mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>