

Brandied Apricot Bars

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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

BRANDY 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.

Yield: 36 pieces

Per Serving (excluding unknown items): 132 Calories; 6g Fat (38.7% calories from fat); 2g Protein; 19g Carbohydrate; trace Dietary Fiber; 34mg Cholesterol; 78mg Sodium; 11g Total Sugars; trace Vitamin D; 23mg Calcium; 1mg Iron; 132mg Potassium; 41mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 36

Preparation Time: 20 minutes

Start to Finish Time: 50 minutes

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.

NOTES: Be sure to use fresh dried apricots and golden raisins. If they're the least bit firm (from sitting on your pantry shelf for months) rehydrate them in hot water for at least 30 minutes before draining, blotting dry and adding to the batter.

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. BRANDY SYRUP - Just before cookies are done, combine 1/3 cup sugar, brandy, and 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 lemon juice and powdered sugar until smooth. Drizzle over the cookies. Once drizzle is sort of dried, remove cookies from pan. Store airtight up to 3 days; after that freeze them.