

Apricot Blondies

Based on the recipe from Christmas Cookies cookbook

Ingredients

1/2 cup shortening
1 cup brown sugar, packed
2 eggs
1 1/2 teaspoons vanilla extract
1 3/4 cups flour
2 teaspoons baking powder (*not baking soda which is what I have shown in the picture*)
1/2 teaspoon salt
1 cup dried apricots, chopped
1/2 cup almonds, chopped

In a stand mixer, cream shortening and add sugar, beating well and scraping sides of bowl as necessary. Add eggs, beating after each addition. Stir in vanilla.

In a medium bowl, whisk together flour, baking powder and salt.

Switching to the paddle attachment on the stand mixer, gradually add flour mixture to shortening mixture, mixing well until combined. Fold in apricots and almonds.

Press mixture into a greased 9 x 13 inch pan (I eventually used my hands to press the dough into the corners). Bake at 350 degrees F for 18-20 minutes.

Remove from oven and cool completely on a wire rack.

Glaze

Ingredients

1/3 cup powdered sugar
1-2 Tablespoons vanilla almond milk
1/2 teaspoon vanilla extract

In a small bowl whisk together all ingredients until a thin glaze is achieved. If you prefer it thicker, add more powdered sugar. If you prefer it thinner, add more almond milk.

Drizzle glaze over bars. Allow glaze to set (about 1 hour) then cut into bars.

Makes 24 bars.

