

Cranberry Apricot Oat Squares

Based on the recipe from Betty Crocker

Ingredients

1 cup whole wheat flour
1/2 cup plus 2 Tablespoons old-fashioned oats, divided
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup brown sugar, packed
1/4 cup vegetable or canola oil
1 teaspoon vanilla
1 egg
1/2 cup cranberry marmalade (or preserves)
1/2 cup dried apricots, chopped
1 Tablespoon butter

In a large bowl, whisk together flour, 1/2 cup oats, baking powder, baking soda, and salt. Set aside.

In a medium bowl, whisk together brown sugar, oil, vanilla and egg until smooth. Stir into flour mixture until completely blended.

Reserve 1/2 cup of dough for topping. Turn remaining dough into a greased 8 x 8 inch pan and press into bottom.

Spread marmalade or preserves evenly over the dough. Sprinkle chopped apricots on top of marmalade.

In a small bowl, combine reserved dough, 2 Tablespoons oats and butter. Mix with a pastry blender until crumbly. Drop by small spoonfuls evenly over apricots.

Bake at 350 degrees F for 24-28 minutes or until top is golden and firm. Cool completely (about an hour and a half). Cut into bars.

Makes 16 bars

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