



Recipe

APRICOT APPLE CHIP BARS

Prep time: 15 minutes

Bake time: 30 minutes

Makes 12 bars



Ingredients

3 cans (15 oz each) apricot halves, drained

2 ½ cups quick oats

1 cup all-purpose flour

1 cup packed brown sugar

½ teaspoon baking soda

¾ cup butter, melted

1 bag (2.5 oz) Cinnamon Apple Chips or any flavor, coarsely broken

Directions

HEAT oven to 350° F. Lay apricots on a tray between paper towels and pat dry.

MIX oats, flour, brown sugar and baking soda in a large bowl. Stir in butter until mixture is evenly blended. Reserve 1-1/4 cups oats mixture; press remaining mixture firmly on bottom of an ungreased 9x13-inch baking pan.

ADD apple chips to reserved oats mixture.

ARRANGE apricots cut side down evenly over oats layer, to within 1/4-inch from edge of pan. Crumble apple chip mixture evenly over apricots and gently pat down. Apricots will not be completely covered.

BAKE 25-30 minutes until golden brown. Cool. Cut into bars.