

Pecan Apricot Bars

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What you'll need:

- 2 cups all purpose flour
- 1/2 cup granulated sugar
- 3/4 cup margarine
- 4 eggs
- 1 cup sugar
- 1 cup corn syrup
- 3 Tbsp. melted margarine
- 1 1/4 cups chopped pecans
- 1 cup chopped apricot fruit (dried or fresh)

How to make:

For crust, combine flour, sugar and margarine until crumbly. Firmly press into lightly greased 9 x 13 glass baking dish. Bake at 350° for 15 minutes or until light golden brown.

For topping, beat eggs, sugar, corn syrup and melted margarine together until blended. Stir in apricots and pecans. Pour evenly over crust.

Bake about 40 minutes longer, or until set and golden brown. Cool completely on wire rack. Cut into bars. Makes about 36 bars.

