

Apricot Coconut Bars

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Here's another holiday treat. I substituted dried apricots for cherries. The soccer squad loved them.

- 2 cups flour – either soft white pastry berries or our all-purpose mix (spelt, brown rice & barley)
- 1 cup butter
- ¼ cup sugar

Blend with batter whips in Bosch. Pat in an 11×15-inch cookie sheet. Bake at 350° for 15 minutes. Mix together the following in the Bosch:

- 4 eggs
- ¾ cups sugar – our evaporated cane juice sugar
- ½ cup flour – either soft white pastry berries or our all-purpose mix
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 teaspoon vanilla powder or almond powder
- 1½ cups nuts
- 1 cup coconut
- 1 cup diced apricots

Pour over crust. Bake 15-20 minutes at 350° until golden brown. Cool & cut into squares.