

Esther Gould's Apricot Squares



** Image may not truly represent the finished recipe

Ingredients and Preparation:

Preheat to 325 degrees

Base:

½ Pkg. Esther Gould's Cookie crumb Base

4 tbsp butter

Mix butter and Apricot Ginger Cookie Crumb Base

Press into a 9" square pan

Bake for 10 minutes and let cool

Icing:

¼ cup butter

2 cups icing sugar

Rind and juice of 1 lemon

Combine butter, icing sugar, and lemon.

Spread on cooled square

Filling:

2/3 cup dried apricots

2/3 cup water

½ cup butter

¼ cup sugar

1 cup flour

2 egg yolks

½ cup coconut

½ cup flour

¼ tsp salt

½ tsp baking powder

Cut apricots in small pieces and simmer with water for 15 min or until all water is absorbed

Beat egg yolk and combine with brown sugar, coconut, flour' salt, baking powder, apricots and any remaining cooking water

Spread mixture on crust and bake for 25 min.

Cut into small pieces and serve

<http://www.esthergould.com>

To order call (905) 936-4873 or

email: info@esthergould.com

