



Makes 12

Ingredients:

For the apricot filling

- 400g ready to eat dried apricots
- 150ml water
- Finely grated rind of 1 small lemon
- 1 tsp vanilla extract.

For the oatmeal crust

- 130g plain flour
- 160g light brown sugar
- ½ tsp baking powder
- ¼ tsp salt
- Pinch ground cinnamon
- 225g cold butter, cut into cubes
- 220g Jumbo oats.

Note: To bake using Microwave Combination choose Top and Bottom Heat at 180°C and 180W and bake for 27-30 minutes.

Apricot and Oatmeal Bars.

Method:

Top and Bottom Heat at 180°C.

- 1. To make the apricot filling:** Place the apricots and water in a medium saucepan and cook over low heat, stirring occasionally, until the apricots are soft and have absorbed most of the water about 15 minutes. Remove from heat and stir in the lemon rind. Let cool to room temperature and then puree in a food processor until fairly smooth.
- 2.** Line a 26 x 20cm baking tin with parchment paper.
- 3. To make the oatmeal crust:** Place the flour, sugar, baking powder, salt and ground cinnamon in the bowl of a food processor, pulse to combine. Then add the butter and pulse until the mixture is crumbly and just beginning to come together. Tip in the oats and pulse until mixed but the oats are not over processed. Spread about two-thirds of the mixture onto the base of the prepared tin.
- 4.** Spread the apricot puree evenly over the oatmeal crust. Sprinkle the remaining dough evenly over the top of the apricots, press down gently. Bake for about 40-45 minutes or until golden brown. Place on a wire rack to cool, then cut into squares.