

Apricot Crumb Bar

Indulge in Andros Professional Apricot Fillings within a delightful mix of AP flour, brown sugar, oats, butter, and chopped peanuts. Crowned with powdered sugar, each bite is a blissful fruit treat.

INGREDIENTS

- 1 cup **ANDROS Professional Apricot Filling**
- 1 2/3 cups AP Flour
- 3/4 cup Light brown sugar (packed)
- 2 1/3 cups Oats
- 9 oz Butter
- 1/2 cup Peanuts (chopped)
- Powdered sugar

INSTRUCTIONS

CRUMB BAR

1. In a bowl, add all dry ingredients, (flour, brown sugar, oats, and peanuts), then add soft cubed butter into the bowl. Using your hands, rub the butter and dry ingredients together and mix until reaching a crumble consistency.
2. Spread 2/3 of the crumb mix into 2 greased (vegetable spray or butter) square 8 inch x 4 inch baking molds.

APRICOT FILLING

1. Spread Andros Professional Apricot Fillings evenly over the crumb mixture, then the remaining 1/3 of the crumble mix on top of both pans.
2. Bake for 30 minutes at 375 ° F or until golden brown. Let cool overnight, then cut into rectangles (bars), 8 per pan.
3. Garnish with sifted powdered sugar.



FEATURED INGREDIENT



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