



LIZA GERSHMAN

APRICOT BARS

Inspired by Jill Monitz, Blue Ribbon Prize
Los Angeles County Fair, Los Angeles County, California

INGREDIENTS

2 cups of all-purpose flour
1/4 tsp baking powder
3/4 cup butter
1 cup sugar
1 egg
1/2 tsp vanilla extract
12 oz jar apricot preserves

DIRECTIONS

Preheat oven to 350°F. In a small bowl, whisk together flour and baking powder, set aside. In a large bowl, using a hand mixer or stand mixer, cream butter and sugar until fluffy, approximately 5-7 minutes. Beat in egg and vanilla. Gradually add flour and baking powder to creamed mixture, mixing well. Reserve one-third of dough and set aside. Press two-thirds of dough onto the bottom of a greased 13x9-inch baking pan. Spread with apricot preserves and crumble remaining dough over this layer. Bake for 30-35 minutes or until golden brown. Cool completely in pan on a wire rack. Cut into bars.

An excerpt from Liza's book, *County Fair: Nostalgic Blue Ribbon Recipes from America's Small Towns*, page 74