

Apricot Walnut Bars (Vegan)

Ingredients

Apricot Puree:

3 cups	dried apricots
3 cups	water
3 Tbsp.	sugar
½ tsp.	cinnamon

Dough:

1 ¼ cup	all-purpose flour
1 ¼ cup	quick oats
dash	salt
dash	cinnamon
2 Tbsp.	cornstarch
⅔ cup	vegan margarine
¾ cup	light brown sugar
1 tsp.	vanilla
2 Tbsp.	water
1 cup	walnuts, coarsely chopped



These Apricot Walnut Bars have a slightly sweet cookie base with a tangy homemade apricot filling topped with a walnut streusel. These are a great option if you want a dessert that's not so heavy on the sugar. If that doesn't matter and you are short on time, you could always use your favorite apricot preserves.

Directions:

For the apricot puree, place water in a medium sized sauce pan and heat over medium-high heat. Add sugar and cinnamon and stir to dissolve. Add apricots and cook until soft. Place in blender and puree until smooth. For the dough, mix flour, oats, salt, cinnamon, and cornstarch together. In a separate bowl, beat margarine and brown sugar together until smooth. Add egg yolks, vanilla, and water and beat until incorporated. Add dry ingredients and mix until just combined. Divide dough in half. Spray bottom of a 9x13 pan with cooking spray. Spread half of the dough in pan evenly. Spoon apricot puree over the top and then carefully spread to the edges of the pan. Mix walnuts and remaining dough. Sprinkle evenly over top of the puree. Cover with foil and bake at 350 degrees for 35-45 minutes.

Yields: 24 bars