



Apricot-filled Oatmeal Bars

(Image from the [Better Homes & Gardens New Cook Book](#))

Apricot-Filled Oatmeal Bars

- 1 ½ cups all-purpose flour**
 - 1 ½ cups quick-cooking rolled oats**
 - 1 cup packed brown sugar**
 - ½ teaspoon baking soda**
 - ¾ cup butter or margarine**
 - 1 cup apricot preserves**
- Oven 375°

Stir together flour, oats, brown sugar, and soda. Cut in butter till mixture is crumbly. Pat ⅔ of the crumbs in the bottom of an ungreased 13x9x2-inch baking pan; spread with preserves. Sprinkle with remaining crumbs. Bake in a 375° oven for 25 to 30 minutes. Cool on a wire rack. Cut into bars. Makes 30.

Bars can be made gluten-free (GF) by using a GF baking mix (such as [this one](#)) instead of regular all-purpose flour and GF (i.e., certified pure) rolled oats.