





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# Apricot Oatmeal Bars


## Ingredients


 170g butter

 140g oats

 225g dark brown sugar







 1 1/2 teaspoons vanilla essence

 225g dried apricots





 140g plain flour

 1 teaspoon ground cinnamon








## Method






**1**    and    low heat.





**2**   180°C




**3**   with  and .

**4**  <sup>++</sup>   $\frac{1}{2}$  in pieces.

**5**     and  in a  and .

**6**   <sup>++</sup>  and  and  well.

**7**   and  for **35** -  40 minutes.

**8**   into .