

## Apricot Snowdrifts (Farm Wife News 3-83)

$\frac{2}{3}$  c dr. apricots cooked

$1\frac{1}{3}$  c flour, divided

$\frac{1}{4}$  c sugar

$\frac{1}{2}$  tsp B/P

$\frac{1}{2}$  tsp vanilla

$\frac{1}{2}$  c butter

$\frac{1}{4}$  tsp salt

2 eggs

$\frac{3}{4}$  c br. sugar

$\frac{1}{2}$  c ch. walnuts

Drain apricots, cut up. Combine 1 c flour,  $\frac{1}{4}$  c sugar & butter; mix till crumbly. Press into 9" sq. Bake 18 min 350°  
Combine  $\frac{1}{3}$  c flour, B/P & salt. Beat egg slightly, gradually beat in br. sugar. Add flour mix. Blend. Stir in apricots

nuts + vanilla Spread over baked crust.

Bake 25 min @ 350° Cool + cut into small squares.

Sprinkle or roll in pow. sugar. Garnish w/ cherry.