

California Gold Bars

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|--------------------------------|---------------------------|
| 1 pkg (8-11 oz) dried apricots | 2 teas grated orange rind |
| 4 eggs | 2 c <u>sifted</u> flour |
| 2 c granulated sugar | 2 teas baking pow |
| 1/2 teas salt | 1/2 " nutmeg |
| | 1 c nuts |
| | Domino 10X (pow) sugar |

1. Cut apricots into pieces, soak 15 min & drain.
Grease (2) 9x9x2" pans. Preheat oven to 350°
2. Beat eggs, gradually add sugar & salt till light & foamy.

Stir in orange rind.

3. Sift flour, baking pow & nutmeg onto wax paper.
Blend into egg mixture. Stir in apricots & nuts.
Spread batter into pans.

4. Bake @ 350° 30 min or till center springs back.
When partially cool cut into $1\frac{1}{2} \times 3$ " bars & roll in
pow. sugar. Pack in air tight container.