



### **Sweet Cinnamon Basil Apricot Bars**

1 cup all purpose flour  
1 cup quick cooking oats  
1/2 cup packed brown sugar  
1/4 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon baking soda  
1 teaspoon dried basil  
1/2 cup cold unsalted butter, cubed  
3/4 cup apricot preserves  
3/4 cup confectioners' sugar  
3 teaspoons water or as needed

Lightly grease and line 9 inch baking pan with parchment paper for easier removal.  
Preheat oven to 350 degrees F.

In a large mixing bowl, combine flour, oats, brown sugar, salt, cinnamon, baking soda, and basil. Cut in butter with mixer or pastry cutter until coarse crumbs form. Press half of crumbs into prepared 9-inch baking sheet. Spread apricot preserves over the top; sprinkle remaining crumbs over the preserves.

Bake in preheated 350 degree oven for 35 minutes or golden brown. Remove from oven; cool on rack.

Loosen cookie sides. Remove baked cookie to small flat sheet.

In a small bowl, stir confectioners' sugar and water until drizzle glaze forms. Drizzle over baked cookie. Place in refrigerator for easier cutting. When chilled, remove from refrigerator; cut into small squares. Yield: about 2-1/2 to 3 dozen bars

**About the Recipe:** Sweet cinnamon and savory basil flavor buttery oat crumbs that form the crust and topping for these apricot filled cookie bars. If fresh cinnamon basil is available, do add it to the recipe. The dainty squares are perfect for any cookie tray.